Blueberry Velvet Cake Sweet Revenge Cupcake Chocolate Doberge Cake

DESSERTS
MAGAZINE

Issue #13

...for people who eat dessert first.

Baking *in the South...* with Nancie McDermott

Irresistible *Cakes for* Every Season... with Alisa Huntsman and Peter Wynne

Heavenly Cakes with ROSE LEVY BERANBAUM

CUPCAKES for all *Seasons*

HELLO, *again* CUPCAKE!

and much more...

Coffee Crumble Cake Roll, *page 148*

www.dessertsmag.com

A Note from the Editor...

In this issue you will find fabulous cake recipes, from cupcakes to layered cakes, elaborate to easy, big and small.

Any way you slice it or eat it, cake and cupcake are the perfect dessert. Furthermore, nothing beats the freshness and money-saving when you bake it yourself. These cake and cupcake recipes are for when you want the absolute best either to impress family, friends or just to enjoy yourself. After all, you, your family and friends deserve it!

Don't be intimidated by the length of some recipes. If you spend a little time reading the recipes, you will feel more relaxed about making your own cakes or cupcakes.

Happy Baking,

Vera Shepherd

ON THE COVER: Coffee Crumble Cake Roll, *p. 148.* Photograph by Gemmi Rizzi

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PO Box 9
Boynton Beach, FL 33435
877.256.3812
www.dessertsmag.com

SENIOR EDITOR
George Shepherd

EDITOR
Vera Shepherd

ASSISTANT EDITOR
Jill Adams

COPY EDITOR
Keren Liao

CONTRIBUTING WRITERS
Rose Levy Beranbaum
Kaitlin Flannery
Linda Harper
Alisa Hunstman
Sylvia Helena La Capria
Nancie McDermott
Jiraphan Poonthanasetha
Gemmi Rizzi
Marlo Scott
Peter Wynne

DESIGN AND PRODUCTION
CDI Publications, Inc.

ADVERTISING
chef@dessertsmag.com

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chef@dessertsmag.com

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Sweet Spot... in New York, NY

SWEET Revenge ....

the place to have a cupcake and a beer...or wine!

Marlo Scott, owner of Sweet Revenge, took a leap of faith and traded the corporate world to more than just piping frosting on cupcakes—and she couldn't be happier. These are not your usual cupcake topped with swirls of pastel-colored buttercream. These bodacious cupcakes are topped with a mohawk of creamy buttercream paired with a choice of beer or wine.

Try the Crimson & Cream, a dense raspberry velvet cupcake frosted with a creamy cream cheese and drizzled with raspberry sauce, with a raspberry bellini; or, The Sweet Revenge, a peanut butter cupcake filled with a rich chocolate ganache and spiked with PB buttercream, with a cold glass of Weihenstephaner Original. If you crave chocolate then have The Dirty, a moist Valrhona chocolate cupcake topped with dark chocolate ganache. If you are a purist, try the Pure, a Mexican vanilla cupcake with Mexican Vanilla Buttercream.

If you want to enjoy a cupcake and wine or a sandwich and beer or just have a glass of wine away from tourists and long lines, this is the place to be. Revenge couldn't be sweeter...

62 Carmine
West Village
(212) 242-2240
www.sweetrevengenyc.com

Up Close and Personal with Marlo Scott...

Where did you grow up?
I grew up in Columbus, IN – a small town in southern Indiana - famous for its architecture and especially for the library designed by I.M. Pei.

Any sibilings:
I have one younger brother, Matt, who just had his first child, Holden, with his wife Brandy a month ago (hooray!). I also have a step-sister, Donna, and a step-brother, Scott, who are great.

Favorite dessert(s): bread pudding and cupcakes, of course!

Ideal vacation: Surfing and chilling out beachside in the Dominican Republic or anywhere else tropical where life is simple and unwinding is easy.

Chef you admire: I admire the restaurateur, Keith McNally, for his consummate ability to nail the patron experience across every dimension at each of his restaurants.

Name one guilty pleasure: late night cupcakes...when I'm closing Sweet Revenge and checking out dlisted.com for a laugh.

WINES
BEERS
COCKTAILS

Favorite restaurants: My favorite restaurants provide an escape and make me feel like I'm on vacation when I enter them – Pastis in the Meat Packing District, Casa La Femme in the West Village, Café Noir in Soho. It isn't so much about the food but about the good times I have at these places with friends.

Weirdest thing you ever ate: Some mystery meat in China when I traveled there as a teenager. I never knew what it was, but it was definitely weird. I remember drinking A LOT of orange soda in that trip.

If you were to invite three people dead or alive for dinner who would they be and what would you cook? Barack Obama, Bob Marley and Eleanor Roosevelt. I'd make mashed potatoes with wasabi, broiled monkfish, a Mesclun salad with black olives & tangerines and serve cupcakes for dessert, naturally.

What do you do when you are not working? Huh? I run along the Hudson, and catch up with friends and family. My cupcake beer & wine bar, Sweet Revenge, has only been open since July 2008 so there's not a lot of time outside of work, just yet. I bartend 7 nights a week.

Any new projects in the near future? I'm working with my bakers to develop a line of custom order cakes and a brunch menu.

Favorite color: I don't have a favorite color but I've got a pair of dark red boots that I love and I wear a lot of silver jewelry.

What is your favorite cupcake on the menu: The namesake, Sweet Revenge! It's a peanut butter cake with peanut butter fudge frosting and a ganache center. I'm a peanut butter junkie - I just finished eating a banana with peanut butter and raspberry preserves while writing these answers.

Favorite beer and/or wine: My favorite wine is an Argentine malbec – it's smooth, medium bodied and easy to drink. My all time favorite beer is Guinness. I also enjoy a light and citrusy beer from Brazil called Palma Louca which is very sessionable.

Sweet Revenge Cupcake

Makes about 24 cupcakes

Peanut Butter Cake
4-1/2 cups self rising flour
3 cups sugar
2-1/4 sticks butter
4-1/2 Tablespoon vanilla extract
3/4 cup Skippy chunky peanut butter
8 large eggs
1-1/2 cup buttermilk
1/2 cup vegetable oil

1. In bowl of the large stand mixer, combine the self-rising flour and sugar. Using the paddle, mix at low speed until flour and sugar are well combined; add butter and continue to mix until mixture resembles coarse meal (crumbly texture, very small pieces of butter).

2. Add eggs. Add vanilla and buttermilk. Add peanut butter. Drizzle in vegetable oil while mixer is on low speed. Mix just until well combined (note: the texture will never be perfectly smooth; don't overmix). Make sure to scrape down the sides of the bowl well!

3. Use a to go cupcake container to create a crease when lining the cupcake pans. Fill with a slightly heaping scoop (2 oz scoop) for each cupcake.

Sweet Revenge ....

4. Bake at 325 degrees F, until centers spring back lightly when touched or a skewer comes out clean (approximately 25-30 minutes).

5. Cool completely. Use small melon baller to scoop out a small amount of the cupcake; reserve first piece of cake and scoop out a small additional amount to create room. Fill with dark chocolate ganache (approximately ¼ ounce). Place reserved cake back on top. Decorate with peanut butter frosting, dust with cocoa powder, and sprinkle with chopped peanuts.

Peanut Butter Buttercream
3-3/4 sticks unsalted butter
4-1/2 oz vegetable shortening
3-3/4 pounds confectioners' sugar
3 Tablespoon vanilla extract, preferably Mexican vanilla extract
3/4 cup whole milk
1-1/8 cup peanut butter

1. Combine butter and shortening in the bowl of the large stand mixer fitted with paddle and beat until well creamed.

2. Once creamed, add the powdered sugar in several batches. Add vanilla and milk. Add peanut butter. Mix until smooth. Be sure to scrape down the sides of the bowl well!

3. Before using to frost cupcakes, use whisk attachment until the frosting is light and fluffy.

Ganache
7 oz heavy cream
12 oz semisweet chocolate

1. Heat heavy cream on stovetop at 250 degrees F. Once it boils, pour over chocolate chips in a large mixing bowl. Mixing bowl should be placed on a cutting board to prevent cooling too quickly on a metal surface, or overheating our wood work surface.

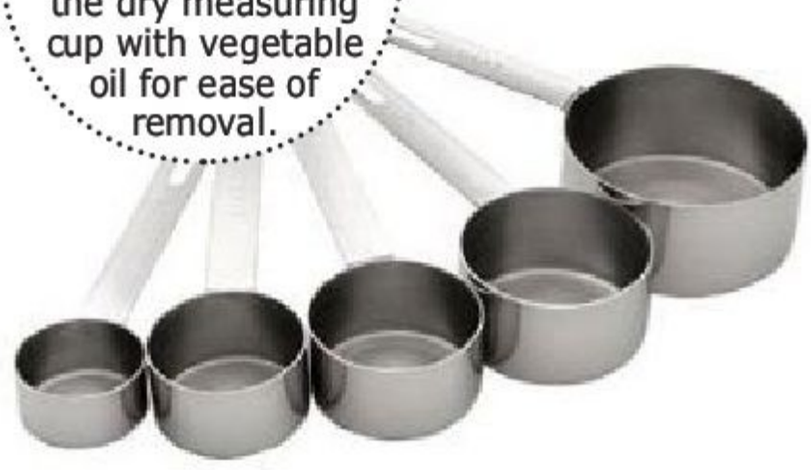
2. Allow to sit for 5 minutes without stirring (if you stir too quickly or wait too long, you'll end up with lumps!) Whisk vigorously to combine and eliminate lumps, but avoid stirring in a circular motion, which will aerate the ganache. If overmixed with the whisk, it will become grainy.

3. Allow to cool completely before covering and placing in the refrigerator to cool.

Get this...

The proper measurement of ingredients with the right tools is critical to the success of any recipe.

For sticky ingredients such as honey, molasses, or corn syrup lightly coat the dry measuring cup with vegetable oil for ease of removal.



MIU 5-Piece Stainless Steel Measuring Cup Set

Unless specified, measure dry ingredients such as flour, sugar, and cocoa by **SPOONING** ingredient lightly into cup. **Do not pack** into the cup. **Do not tap or shake** the cup to level it. **PACK** in ingredients such as brown sugar, dark or light. Brown sugar should hold its shape when removed. Then, **level** top with a straight-edged spatula or knife.

Measure **small amounts of liquid** by **POURING** into measuring spoon until full over a separate bowl to catch overflow. Measure **small amounts of dry ingredients** such as baking powder, baking soda and salt by **SCOOPING** into measuring spoon until full and **leveling** with a straight-edged spatula or knife.

Did you know...
1/2 Tablespoon equals 1-1/2 teaspoons

MIU Stainless-Steel 5-Piece Odd Size Measuring Spoon Set

Pyrex Prepware 2-Cup Measuring Cup

ALWAYS place the liquid measuring cup on a level surface, pour in liquid, and read the liquid measurement at eye level while cup is on a flat surface.

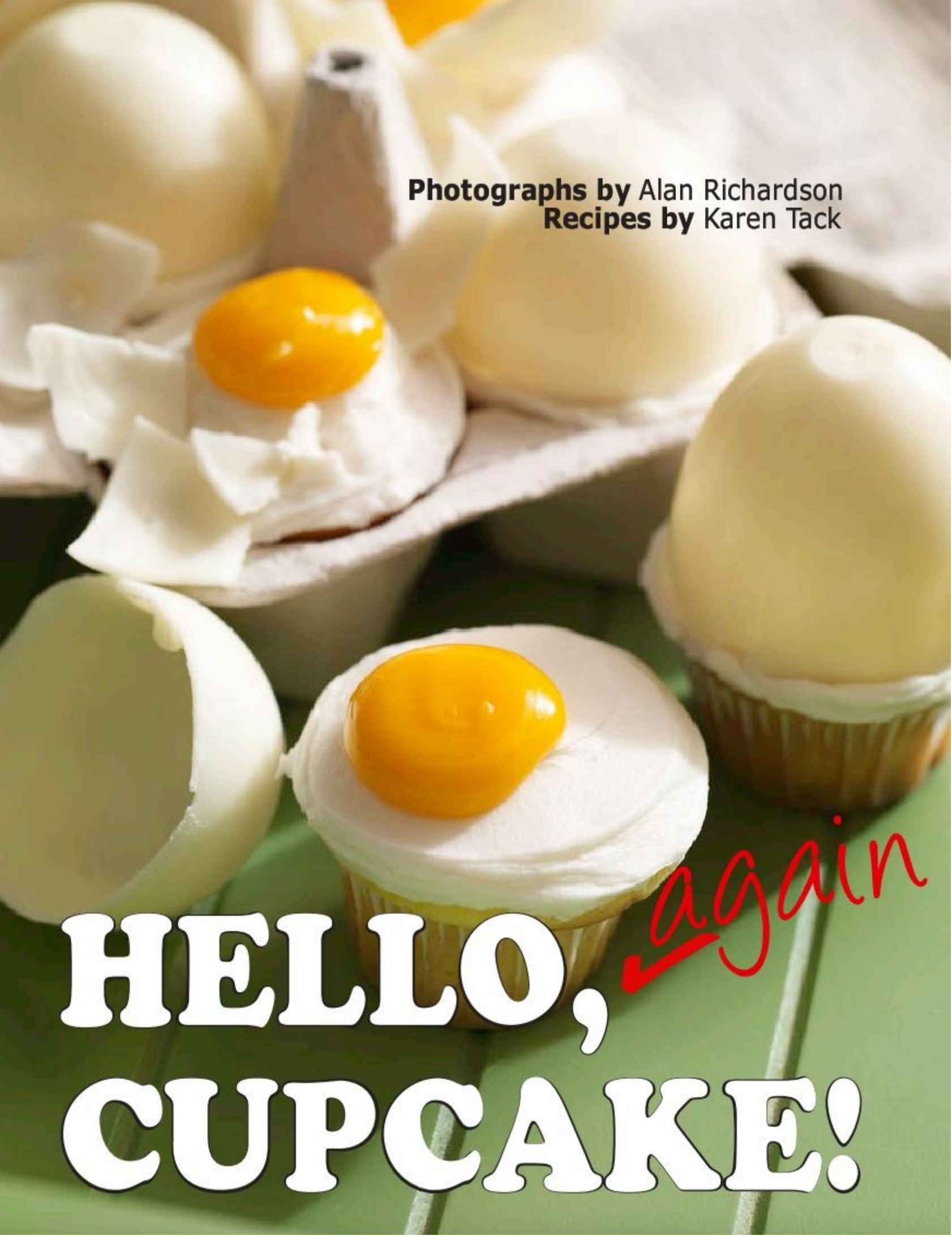
Sweet *Delivery...*

From Interior Designer to Seven-Layer Cakes...

Caroline Reutter became famous for her *Seven-Layer Caramel Cake* (editor's choice) when it was served to the guests at her youngest son's christening...Through word-of-mouth the demand for her caramel cakes grew across the country, as far away as Alaska and Hawaii... That was over ten years ago!

Now, her bakers make the cakes daily at her bakery in Annapolis, MD and the cakes are shipped nationwide. Some of her customers have even taken the cakes to Europe as gifts! Watch the video to learn more about Caroline's Cakes. Order Caroline's World Famous Seven-Layer Caramel Cake and have it delivered to your door-step at **www.carolinescakes.com**

"My goal is to continue to 'make the world a smaller place' with the caramel cake and my other Southern specialties." –Caroline Reutter



Photographs by Alan Richardson
Recipes by Karen Tack

HELLO, *again* CUPCAKE!

Karen Tack and Alan Richardson wowed many when they recreated Van Gogh's Starry Night using cupcakes as the canvas and a bag of ziplock bag and colored frosting, serving spaghetti and meatballs made from chocolate candies and strawberry jam and sides of corn on the cob with jelly beans and taffy to name a few. If you thought **Hello, Cupcake!** was amazing...Then, their latest book, **What's New, Cupcake?**, is spectacular!

The recipes are easier than ever — made with easy to find ingredients and tools. They share easy decorating tips and techniques; their "almost homemade" buttercream frosting recipe in seven new flavors along with making new flavors with store-bought cake mixes; and, over 200 breathtaking color photographs to guide you along the way. Get a copy and celebrate every occassion with cupcakes!

Up Close and Personal with Karen Tack...

What does a food stylist do?
My job as a food stylist is to work with the client, photographer, prop stylist and to make the food look like it is just made. I have it easier since I specialize in baking. Most of the time a cake or cookies don't get "old" looking on set, then it is just the case of making sure the slice or garnish is placed so it looks like you just have to.

What is/are your favorite tool(s) of trade?
For styling I just love my 4 inch offset spatula. I have to admit I own about 20 of them. They are not expensive and are terrific for everything from frosting cookies and cakes to buttering toast!

What do you most like about being a food stylist?
I love the challenge of the work and how the photo will look in the end. I have an idea of what the dessert will look like, but each person involved brings their own specialty to help create the finished image. It can be so different from how I originally imagined it and that is wonderful.

Tell us a little about working on editorial/cookbooks?
Normally, when I work for an editorial of advertising job it may just be for just a few days. When you work on a cookbook, it is a much larger chunk of time. You work closely with the team and you get to watch the project evolve. Unfortunately with a book you need to wait much longer until you see it in print, but it is worth the wait.

How did you learn how to bake?
My sister was the baker in the family when we were kids. When I went to the Culinary Institute of America I made a vow that I would work in kitchens behind the line and not in the baking department where they traditionally steer the women.

Favorite dessert(s): Apple pie, actually any flavor pie.

Ideal vacation: French countryside with my family and a lot of cheese.

Name one guilty pleasure: Potato chips

Favorite restaurant(s): Momofuko, any Korean BBQ

What do you do when you are not working?
What is that?

Favorite color(s): Orange

If you were to invite three famous people dead or alive for dinner who would they be and what would you cook?
AA Milne, Dr Seuss and Duncan Hines. We would have green eggs and ham and honey cupcakes from What's New Cupcake? for dessert made with Duncan Hines cake mix and frosting.

Any baking tips?
Just turn on the oven. Baking is so relaxing and creative. The wonderful smell that fills the house and you are sure to make people very happy no matter what you bake.

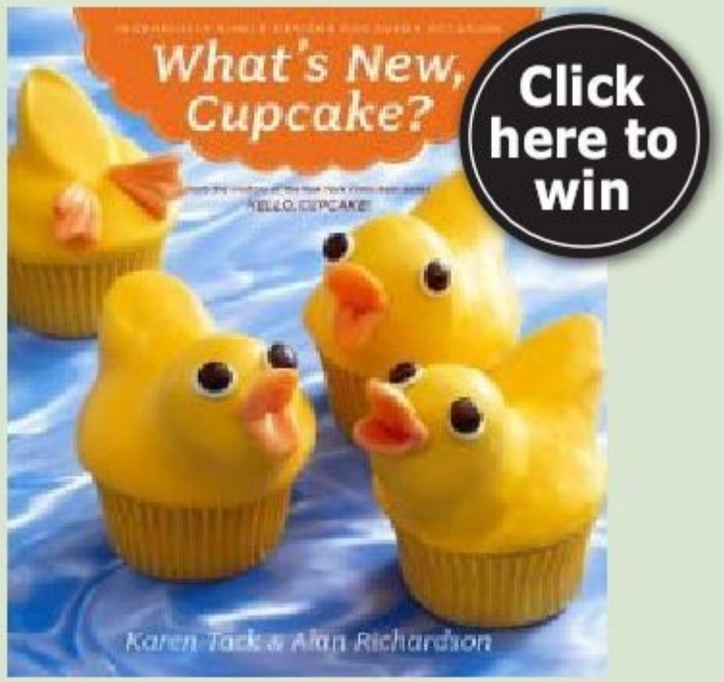
Any new project(s) in the near future? After What's New Cupcake coming out this April we have to regroup, but we have a few ideas for a children's book and another sweets book in the Hello, Cupcake! series.

How did you and your co-author Alan Richardson meet?
We met almost 20 years ago on a shoot for Ladies Home Journal. I thought that his work was amazing. It really is. I was so afraid of him. I think I scare him now.

How long did it take to complete the second book?
This time around it took us about 7 months, but that was not day to day work. We already knew the drill and had some ideas that couldn't fit in Hello, Cupcake! that we really wanted to try.

Where did you get the inspiration for your latest cookbook?
We still have more cupcake ideas! It is amazing how much fun we have doing this! I can't wait to get started on the next one. Candy and cookies are really our true inspiration, we love to try and figure out new ways to use them to make these wonderful cupcakes.

Do you eat the candies of the cupcake first or do you eat them all together?
Now that is like asking if you eat the cream out of an Oreo first or the whole thing. It is really a matter of preference. I like to pick the candies off and eat them, and then dive into the cupcake.



ALL CRACKED UP

by Karen Tack and Alan Richardson, authors of **What's New, Cupcake**, all rights reserved. Used by permission from Houghton Mifflin Harcourt.

Makes 1 carton of eggs, 12 mini cupcakes

People crack up every time they see these cupcakes. First we paint the inside of plastic pull-apart Easter eggs with white chocolate to make the eggshells. Then we break a few and put them on top of mini cupcakes. To make sure everyone gets the yolk, we add a dollop of lemon curd. What a great idea for breakfast on April Fool's Day.

12 mini vanilla cupcakes baked in white paper liners
1 cup white candy melting wafers (Wilton)
2 teaspoons vegetable oil
1/2 cup prepared lemon curd
Yellow and red food coloring
1 cup canned vanilla frosting
7 plastic Easter eggs (3-1/2 inches long; see Sources)
1 clean egg carton (optional)

1. Place the white candy wafers in a microwavable bowl. Microwave for 10 seconds and stir. Repeat this process until the candies are melted and smooth, about 1 minute total.

2. Line a cookie sheet with wax paper and place in the refrigerator. Lightly oil a paper towel with the vegetable oil. Rub the inside of each plastic egg half with the oiled paper towel. Using your finger or a small brush, generously coat the inside of an oiled plastic egg half with the melted candy. Transfer the egg, open side down, to the cookie sheet in the refrigerator. Repeat with the remaining melted candy and plastic eggs. After a few minutes, check and touch up any eggs where the candy is too thin or there is a hole. Return to the refrigerator until set, about 5 minutes.

3. Carefully remove the hardened candy from the plastic eggs without breaking it (you will need 6 to 9 whole egg halves, plus any broken pieces for finishing).

4. Tint the lemon curd egg yolk yellow with 1 drop of red and 5 drops of yellow food coloring. Spoon the tinted lemon curd into a small ziplock bag, press out the excess air, and seal.

5. Spread the tops of the cupcakes with the vanilla frosting and smooth. Snip a small (1/8-inch) corner from the bag with the lemon curd. For the egg yolks, pipe a small mound of lemon curd on top of each of the frosted cupcakes. For the whole eggs, place the candy eggshells, open side down, on top of the lemon curd to cover. For the broken eggs, arrange broken pieces of shells around the yolk. Place the cupcakes in the clean egg carton if using.

CHINESE TAKEOUT

by Karen Tack and Alan Richardson, authors of **What's New, Cupcake**, all rights reserved. Used by permission from Houghton Mifflin Harcourt.

Makes 1 take-out order, 12 cupcakes, 24 mini cupcakes

House Special: Pork Lo Mein and Vegetarian Fried Rice. The kids will love this broccoli: green fruit chews with green frosting and nonpareils on a pile of lo mein noodles made of frosting squeezed from a ziplock bag. Serve fried rice on the side: puffed rice cereal tossed with fruit chews and jelly beans. And don't forget the caramel fortune cookies.

LO MEIN

6 vanilla cupcakes baked in white paper liners
6–8 green fruit chews (Jolly Rancher, Laffy Taffy)
3 pink fruit chews (Jolly Rancher, Starburst, Laffy Taffy)
1-1/2 cups canned vanilla frosting
Green and yellow food coloring
1 teaspoon unsweetened cocoa powder (Hershey's)
1/2 cup dark green sprinkles (see Sources)
1 strand green licorice twist (Twizzlers Rainbow Twists), thinly sliced diagonally
Large Chinese food take-out containers (optional; see Sources)

1. Line a cookie sheet with wax paper.

Get this...

Starburst Tropical Fruit Chews

Kraft Caramels

Wonka Laffy Taffy

Jelly Belly Jelly Beans

Boston Raspberry Fruit Slices

Dots Original Candy

For the broccoli stems, make a lengthwise slit halfway down the center of each green fruit chew and open slightly. Place the stems on the prepared cookie sheet. Microwave the pink fruit chews for 2 to 3 seconds to soften. Press the pink fruit chews together and roll out into a 2-by-3-inch rectangle about 1/8 inch thick. For the pork slivers, cut the flattened fruit chew rectangle crosswise into 1/8-inch-wide strips.

2. Tint 1/2 cup of the vanilla frosting bright green with the green food coloring, spoon the frosting into a ziplock bag, press out the excess air, and seal. Tint 2 teaspoons of the remaining vanilla frosting with 1/2 teaspoon of the cocoa powder and 1 teaspoon water and mix to make a smooth brown paste. Tint the remaining vanilla frosting light brown with 1 drop of yellow food coloring and the remaining 1/2 teaspoon cocoa powder. Spread the darker brown paste down the side of a ziplock bag and then fill in with the light brown frosting. Press out the excess air and seal.

3. Place the green sprinkles in a small bowl. Snip a small (1/8-inch) corner from the bag with the green frosting. For the broccoli florets, pipe mounds of frosting on the tips of the split ends of the green fruit chews on the cookie sheet. Holding the broccoli by the stem, press the frosted end lightly into the sprinkles to cover completely; return to the cookie sheet (see the photo above).

4. Snip a small (1/8-inch) corner from the bag with the brown frosting. To make the lo mein noodles, pipe the frosting in an irregular pattern all over the cupcakes, piling it high and letting it hang over the edges (the darker brown frosting will look like soy sauce). Arrange the pink fruit chew pork slivers randomly on top of the cupcakes. Add one or two pieces of broccoli on top. For scallions, scatter a few green licorice slices on top of the cupcakes.

5. To get the full effect, carefully place the cupcakes in the Chinese take-out containers, if using.

FRIED RICE
6 vanilla cupcakes baked in white paper liners
2 Tablespoons small light green jelly beans (Jelly Belly)
4 orange fruit chews (Tootsie Fruit Rolls)
3 yellow fruit chews (Tootsie Fruit Rolls, Starburst)
1-1/4 cups puffed rice cereal (Rice Krispies)
1-1/4 cups canned vanilla frosting
1/4 teaspoon unsweetened cocoa powder
2 strands green licorice twists (Twizzlers Rainbow Twists), thinly sliced diagonally

2 Tablespoons chocolate sauce (optional)

1. For the peas, cut the green jelly beans in half crosswise with a small knife or clean scissors. For the carrots, cut the orange fruit chews into 1/4-inch cubes. For the scrambled egg, cut the yellow fruit chews into small strips and pinch to soften the sharp edges. For the rice, place the rice cereal in a medium bowl.

2. Tint the vanilla frosting pale beige with the cocoa powder. Spread the tops of the cupcakes with a thin layer of frosting; use about 1/2 cup of the frosting. Heat the remaining 3/4 cup frosting in a small microwavable bowl in the microwave until it has the texture of lightly whipped cream, about 15 seconds. Pour the heated frosting over the cereal, tossing to coat evenly. Reserve a few of the cut jelly beans and fruit chews for finishing and toss the rest with the cereal mixture. Spoon about 1/4 cup of the cereal mixture on top of each frosted cupcake, pressing down to secure. Arrange the reserved candy pieces on top of the cupcakes. For the scallions, scatter a few licorice pieces on top.

3. Carefully place the cupcakes in large Chinese take-out containers, if using.

4. For the soy sauce, pour the chocolate sauce into a small dish, if desired.

FORTUNE COOKIES
24 mini chocolate cupcakes baked in white paper liners
1 can (16 ounces) vanilla frosting
48 caramels (Kraft), unwrapped
24 3/8- by 2-1/2-inch slips of paper with printed fortunes (make your own on a computer or write them by hand and cut them to size)
Orange candy fruit slices (optional)

1. Spread the tops of the cupcakes with the vanilla frosting and smooth.

2. For the cookies, microwave several caramels at a time for 2 to 3 seconds to soften slightly. Press 2 caramels together and roll out to an approximately 3-inch round. Cut out a 3-inch circle using clean scissors, a cookie cutter, or the rim of a glass. Repeat with the remaining caramels. Place a paper message down the center of a caramel circle, allowing it to overhang one side. Fold the opposite sides of the round up over the message to enclose it in a half-moon shape. Bring the ends together to make a fortune-cookie shape.

3. Place the caramel fortune cookies on top of the cupcakes, pressing down lightly to adhere and place the orange candy fruit slices on the side, if using.

Pink
JAMAICAN

FAUX FOOT-LONG

by Karen Tack and Alan Richardson, authors of **What's New, Cupcake**, all rights reserved. Used by permission from Houghton Mifflin Harcourt.

Makes 1 foot-long hero, 4 cupcakes

Twelve inches of deli-fresh ham, cheese, lettuce, tomato, onion, and pickles layered on a seeded hero says April Fool's as only candy can. Our meat and cheese are made from fruit chews, the onions are cut from spice drops, the tomato is a fruit slice, and the lettuce leaves are cereal flakes tossed in green frosting. The hero itself? Cake doughnut sticks with sesame seeds.

4 vanilla cupcakes baked in white paper liners
1 cup corn or rice cereal flakes
1 cup canned vanilla frosting
Green food coloring
8 yellow fruit chews (Laffy Taffy, Starburst, Tootsie Fruit Rolls)
12 pink fruit chews (Laffy Taffy, Starburst, Jolly Rancher)
2 red candy fruit slices
2 Tablespoons granulated sugar
6 white spice drops
2 plain cake doughnut sticks (6–8 inches long; Dunkin' Donuts)
1 teaspoon light corn syrup
2 teaspoons sesame seeds
3 green gumdrops (Dots)
Crispy apple chips (Seneca; optional)

1. Place the cereal in a medium bowl. Spoon 1 tablespoon vanilla frosting into a small ziplock bag, press out the excess air, and seal. Tint 1/4 cup of the vanilla frosting green with the green food coloring. Heat the green frosting in a microwavable bowl in the microwave, stopping to stir frequently, until it has the texture of lightly whipped cream, about 15 seconds. Pour the frosting over the cereal and toss well to coat. Spread the coated cereal on a cookie sheet in an even layer and refrigerate until set, about 15 minutes.

2. For the cheese, microwave the yellow fruit chews for 2 to 3 seconds to soften. Press 2 fruit chews together and roll out on a clean work surface into a rectangle about 1/8 inch thick. Cut into a 1-1/2- by 2-inch rectangle. Continue with the remaining yellow fruit chews, rerolling scraps, to make a total of 6 rectangles. For the holes in the cheese, cut out small circles in the rectangles using an apple corer, a pastry tip, or a small round cookie cutter. For the ham, microwave the pink fruit chews for 2 to 3 seconds to soften. Press 2 fruit chews together and roll out on a clean work surface into a circle about 1/8 inch thick. Cut each circle in half to make 12 semicircles.

3. For the tomatoes, cut each red fruit slice in half crosswise to make 2 thin slices. Sprinkle the work surface with some of the granulated sugar. For the onions, roll out the white spice drops 1/8-inch thick, adding more sugar as necessary to prevent sticking. Cut out 1/8-inch-wide onion rings using various sizes of small round cookie cutters, lids, pastry tips, or scissors, making as many rings as you can cut. For the hero-roll tops, cut 1/2-inch from the bottom of the doughnut sticks; discard the bottom portion. Place the trimmed doughnut sticks, cut side down, on the work surface and cut each crosswise into two 2-1/2- x 3-inch pieces. Remove 1/4 inch from the rounded ends of 2 of the pieces. Brush the tops with the corn syrup and sprinkle with the sesame seeds. For the pickle slices, flatten the green gumdrops with a rolling pin into rounds. Trim the edges with a small scalloped cookie cutter or decorative scissors. For the pickle seeds, snip a very small corner from the bag with the vanilla frosting and pipe small white dots in the center of each pickle slice.

4. Spread the tops of the cupcakes with the remaining vanilla frosting. Arrange the green cereal along the outer edge of the cupcakes as the lettuce. Add a red fruit slice as the tomato and a few onion rings made of spice drops to each cupcake. Add a few slices of cheese. Gather the straight sides of the pink fruit chews to create wavy ham slices and place on top of the cheese slices. Arrange the cupcakes in a row on a serving platter. Top with the doughnut sticks, untrimmed rounded pieces at the ends, to make the bread. Serve with the pickle slices and apple chips, if desired.

Get this...

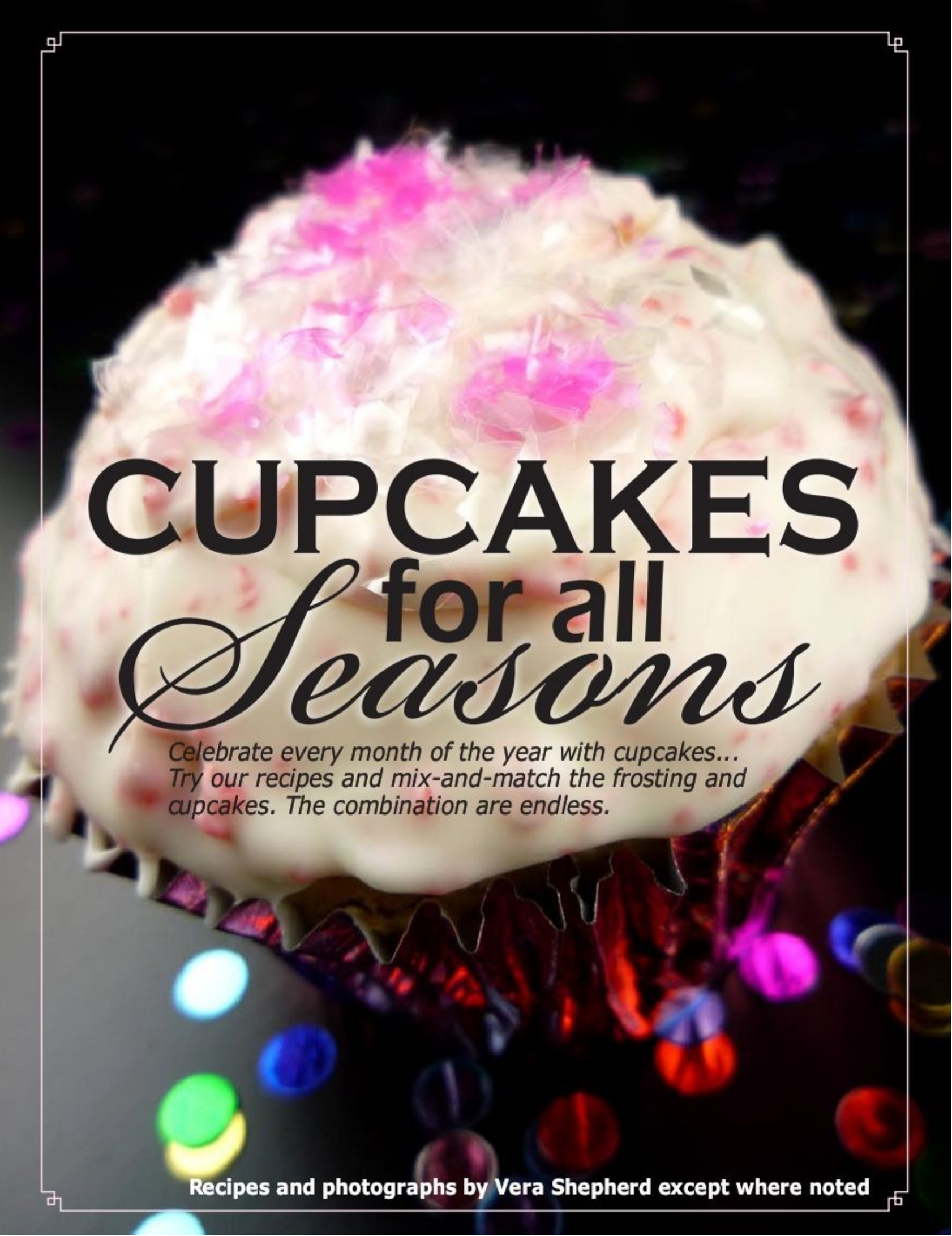
Plastic Easter Eggs

Polystyrene Foam Egg Carton

32 oz. (1 Quart) White Chinese Take-Out Boxes

Twizzlers Rainbow Twists

Seneca Apple Chips



CUPCAKES for all *Seasons*

Celebrate every month of the year with cupcakes... Try our recipes and mix-and-match the frosting and cupcakes. The combination are endless.

Recipes and photographs by Vera Shepherd except where noted

Pink Champagne
mini cupcakes

These mini cupcakes are screaming for a celebration! The strawberry powder gives the cupcakes a fruity flavor and a pinkish hue. The Pop Rocks® gives the effervescent mouthfeel of champagne and the edible glitter gives these cupcakes the sparkling look of champagne. Makes about 18 to 24 mini cupcakes and 6 standard cupcakes

Cupcakes

3 Tablespoons unsalted butter, softened
1/2 cup fine granulated sugar
2 teaspoons pure vanilla extract
1 cup all-purpose flour
1 Tablespoon strawberry powder, optional
1/2 teaspoon baking powder
1/8 teaspoon salt
1/2 cup pink champagne, sweet sparkling wine or a fruity spumanti
1 large egg

1. Preheat oven to 350°F (175°C). Line mini muffin tins with mini paper liners.
2. Cream butter, sugar and vanilla. Add the egg and mix until combined. Add flour, strawberry powder, baking powder, salt and champagne; mix until combined. Do not overbeat.
3. Divide batter evenly among lined cups. Bake for 18 to 20 minutes or until a wooden skewer or cake tester inserted comes out clean. Cool 10 minutes in pan on rack; remove and cool completely before decorating.

Topping

1 cup white chocolate, finely chopped
1 Tablespoon vegetable oil
Champagne flavor candy oil, such as LorAnn Candy Oils (optional)
One to two packages (.33oz) Pop Rocks® strawberry flavor
Edible glitter, pink and white, to decorate

In a heat-proof bowl, add chocolate and oil, melt in the microwave or over a double boiler, stirring until the chocolate is melted and smooth. Mix in the champagne flavor oil, if using. Then, mix the Pop Rocks®.

To assemble, hold each cupcake by its bottom, dip the cupcake tops in white chocolate mixture and generously cover tops completely with an offset spatula, if necessary. Sprinkle with the glitters, if using. Let it set completely and serve immediately. These cupcakes are best on the same day.

Editor's Notes: The fruit powder can be purchased at **www.justtomatoes.com**.

For this recipe you can use compound coatings for the topping. Compound coatings are specially formulated using cocoa powder and vegetable oil allowing them to be easily melted and used without tempering and adding other ingredients. There is no wax in the coating so there is no waxy mouth feel when eating the candy. Try *Merckens'* compound coatings (**www.globalsugarart.com)** or *Bada Bing Bada Boom* (**www.chocoley.com).**

The edible glitters, *LorAnn* champagne flavor candy oil, and pink foil cupcake liners can be purchased at *Global Sugar Art* where you'll find a wide variety of baking and decorating supplies, ***www.globalsugarart.com***

January

February
Chocolate Overload cupcakes

Deep, dark and delicious! Chocolate cupcakes are always a hit, especially baked with chocolate pieces, centered with a rich creamy chocolate filling, topped with a silky chocolate ganache frosting. Use the best quality chocolates you can afford such as Valhrona, Felchlin, Guittard, Callebaut, El Rey, and Guiradelli. If you wish you can decorate with chocolate cookie crumbs, chocolate sprinkles, shavings or curls. The chocolate filling can be made one day ahead. Makes about 18 standard cupcakes

Chocolate Cupcakes
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup (1-1/2 sticks, 12 Tablespoons) unsalted butter, room temperature
1 cup fine granulated white sugar
3 large eggs, room temperature
2 teaspoons pure vanilla extract
1/2 teaspoon espresso powder
1-1/2 cups whole milk, room temperature
3 ounces unsweetened chocolate melted
1/2 cup bittersweet or semisweet chocolate, coarsely chopped

1. Preheat oven to 350°F (175°C). Line muffin pans with paper liners.
2. In a bowl, whisk the flour, baking powder, soda and salt. In another bowl, cream butter and sugar with electric mixer until light and fluffy. Add eggs, one at a time, mixing well after each addition. Scrape the bowl. Add vanilla, espresso powder, and mix thoroughly. Add flour mixture in 3 additions alternately with milk in 2 additions, beating batter just to combine between additions. Add melted chocolate and mix thoroughly.
3. Divide batter evenly among lined cups, filling each two-thirds full. Bake 20 to 25 minutes or until a cake tester or skewer inserted comes out clean. Cool 10 minutes in pan on rack; remove and cool completely before decorating.

Chocolate Ganache Frosting
12 oz bittersweet or semisweet chocolate, coarsely chopped
1-2/3 cups heavy cream
2 teaspoons pure vanilla extract, optional

1. In a food processor finely grate the chocolate. In a saucepan, add cream and bring to a boil over moderately low heat. Remove pan from heat. Add the vanilla. With the food processor on add the hot cream in a steady stream and mix until combined. Scrape the chocolate mixture into a bowl. Let it cool until it thickens sufficiently to pipe or spread.
2. To finish, pipe the frosting with a pastry bag fitted with a pastry tip of your choice or use a small offset spatula to spread cupcakes with frosting. Refrigerate up to 3 days in airtight containers; bring to room temperature before serving.

Chocolate Filling
Makes about 1-1/2 cups of filling

3 Tablespoons all-purpose flour
1/2 teaspoon salt
1/2 cup fine granulated white sugar
1 cup whole milk
5 large egg yolks
2 teaspoons pure vanilla extract
3 ounces bittersweet chocolate, finely chopped

1. Mix the flour, salt and sugar in a saucepan and blend in a little of the milk. Place on medium heat and stir constantly. Add the rest of the milk and and continue stirring until the mixture reaches the consistency of medium cream sauce.
2. Stir a little of the sauce into the egg yolks, then pour egg yolks into the sauce in pan. Cook, stirring constantly, for a few minutes on low-medium heat until thickened. Boil for 1 minute.
3. Remove from heat, add chocolate to the mixture along with the vanilla and cool quickly over an ice bath, stirring occassionally. Stir before using. Cut the top center of the cupcake with a small knife. Fill with cooled cupcake.

March
Pistachio-Pistachio cupcakes

Pistachio Cupcake
Makes about 18 standard cupcakes

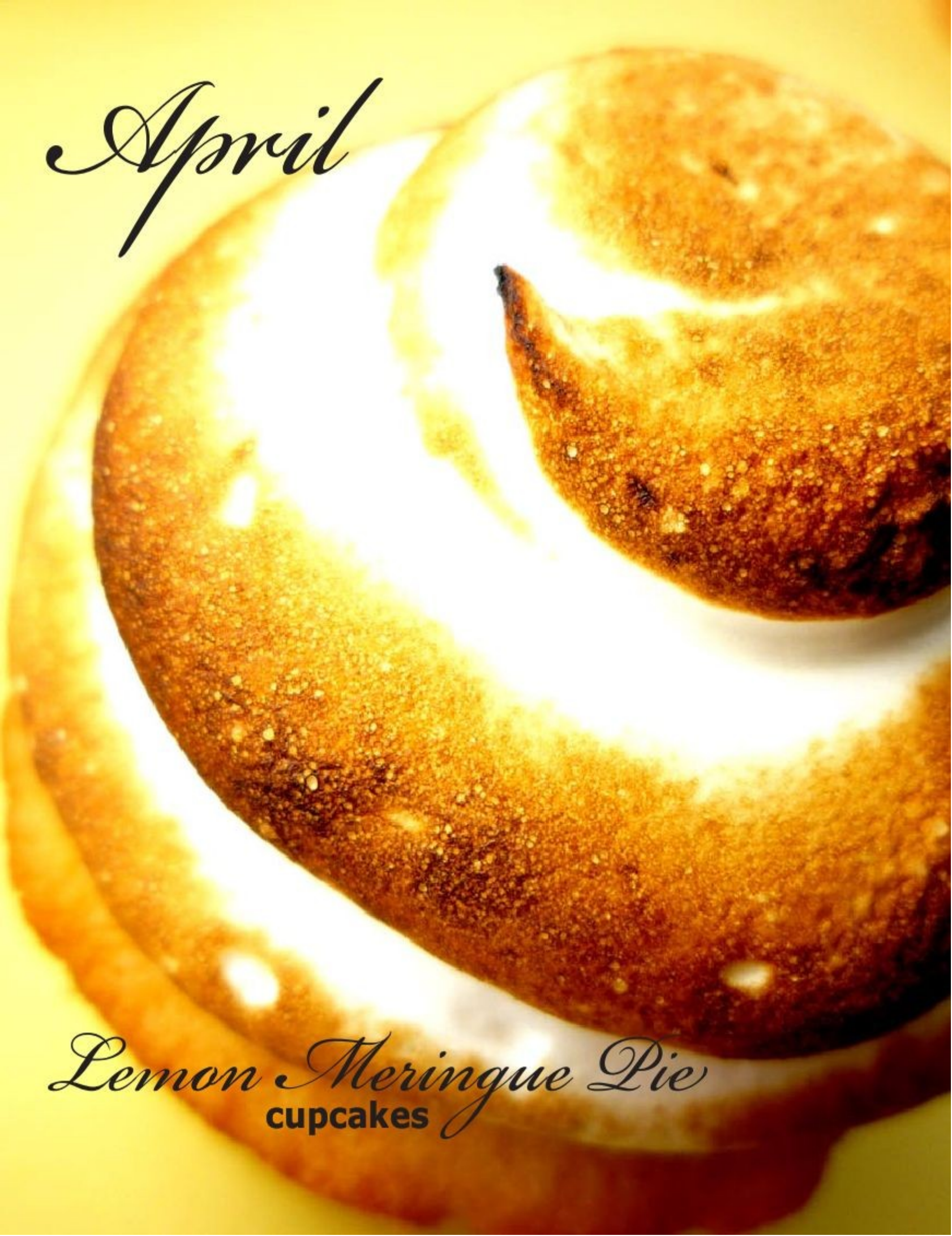
1-3/4 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1-1/2 sticks (6 ounces) unsalted butter, softened
1-1/4 cups fine granulated white sugar
1/3 cup pistachio paste, preferably *Sevarome* or *Trablit*
3 large eggs
1/2 cup sour cream
1/2 teaspoon pure almond extract, preferably *Sonoma Syrup Co.*

1. Preheat oven to 350°F (175°C). Line muffin pans with paper liners. Sift dry ingredients in a large bowl, set aside. Cream butter and sugar with a mixer until light and fluffy. Add the pistachio paste, mix well. Add eggs, 1 at a time, beating well after each addition. Mix in sour cream and extract.
2. Add dry ingredients to butter mixture; mix until combined. Scrape sides of bowl. Add food coloring, if using. Divide batter among muffin cups, filling each about 2/3 full.
3. Bake cupcakes until a wooden skewer inserted into centers come out clean, about 20 to 25 minutes. Let cool in pans on wire racks completely before removing. Cupcakes will keep, covered, for up to 3 days at room temperature. Frosted cupcakes can be refrigerated covered up to 1 day; bring to room temperature before serving.

Pistachio Buttercream
5 large egg yolks
3/4 cup fine granulated white sugar
1/4 cup filtered water
3 sticks (12 ounces) unsalted butter, cold
1/4 cup pistachio paste, preferably Sevarome or Trablit
1/2 teaspoon pure almond extract

1. Add the yolks in the bowl of an electric mixer fitted with the whip attachment. Mix on high speed until pale yellow and fluffy.
2. In a small saucepan over medium heat, bring sugar and water to boil, and cook until sugar is completely dissolved. Clip a candy thermometer onto the saucepan. Boil the syrup, brushing down the sides of the pan with a pastry brush in water to prevent cystallization, until the syrup registers 245°F.
3. With the mixer running on high, pour the syrup down the side of the bowl in a steady stream being careful not letting the hot syrup touch the whisk into the egg whites. **CAUTION:** It is very hot. Beat on high speed until bowl is cool to the touch.
4. Switch to the paddle attachment. Add almond extract and pistachio paste; mix until well combined. Beat in butter, two tablespoons at a time on high speed; mixing well after each addition. Beat until smooth, light and fluffy, about 3 to 5 minutes.
To assemble, use an offset spatula to spread the frosting or a pastry bag fitted with the tip of your choice over each cupcake. Sprinkle with finely chopped pistachios, if desired.

Editor's Notes: Keep buttercream at room temperature if using the same day, or transfer to an airtight container and refrigerate up to 5 days or freeze up to one month. Before using, bring to room temperature and beat with paddle attachment on low speed until smooth again, about 5 minutes.
You might need to adjust the sugar depending on the brand of pistachio paste. *Trablit* pistachio paste can be purchased at **www.lepicerie.com** and *Sevarome* pistachio paste at **www.amazon.com**.
The almond extract from *Sonoma Syrup Co.* can be purchased at **www.sonomasyrup.com**


April
Lemon Meringue Pie
cupcakes

Pucker up! Lemon cupcakes filled with lemon curd, topped with meringue. Use pasterized egg whites or top with fresh whipped cream instead. The lemon filling can be made up to two days ahead. The cupcakes are best eaten the same day they are filled and frosted. Makes about 18 standard cupcakes

Cupcake
18 Tablespoons unsalted butter, softened
1 cup plus 1 Tablespoon fine granulated sugar
4 large eggs, room temperature
1/2 cup plus 1 Tablespoon all-purpose flour
2-1/2 cups plus 3 Tablespoons ground almonds
1 teaspoon pure vanilla extract
Two medium lemon, finely grated lemon peel and juiced

1. Heat the oven to 350°F (175°C). Line muffin pans with paper liners.
2. Cream the butter, lemon zest, and sugar in an electric mixer until light and fluffy. Gradually add the eggs one by one, beating continuously
3. Add the flour and ground almonds, then the juice and extract. Beat for a minute, divide batter evenly among lined cups, filling each 2/3 full and bake for 25 to 30 minutes. The cake is ready when a cake tester or wooden skewer comes out clean. Leave to cool in the pan, then turn out. Remove to a wire rack to cool.

Lemon Filling
Makes 1 cup

3/4 cup fine granulated sugar
2 Tablespoons cornstarch
1/8 teaspoon salt
3/4 cup cold filtered water
3 egg yolks, slightly beaten
Juice of a medium lemon and finely grated zest
1 Tablespoon chilled unsalted butter

Combine sugar, cornstarch and salt in a small saucepan. Gradually add water and whisk until well blended. Whisk in egg yolks, lemon peel and lemon juice. Cook over medium heat, whisking constantly until thick and bubbly. Boil one minute; remove from heat. Stir in butter. Cool to room temperature, without stirring. Before using mix a little. To fill cooled cupcake, cut the center of each cupcake. Spoon 1 to 2 teaspoons lemon filling into the cut-out center.

Meringue
3 egg whites, room temperature
3/4 cup fine granulated sugar
1 teaspoon cornstarch
2 teaspoons pure vanilla extract

In a bowl whisk the sugar and cornstarch. In a clean mixer bowl, whip egg whites until very soft peak form. Gradually add the sugar mixture until medium peak form. Add the vanilla and mix until stiff peak form. Immediately, pipe or spread the meringue on the cupcakes. Place the cupcakes under the broiler or use a kitchen torch, until the surface of the meringue is golden brown.

May
Strawberry-Strawberry
cupcakes

Strawberry cupcake frosted with a silky smooth strawberry buttercream. The strawberry powder gives a pale pink color and fresh strawberry flavor to the cupcake. Use red or pink gel food coloring for a stronger pink color in both the cake batter and the buttercream. If you like strawberry dipped in chocolate, after frosting, dip or drizzle melted semisweet or bittersweet chocolate. With the egg yolks make creme brulee, pastry cream, pudding, lemon curd, the Chocolate Filling for the Chocolate Overload Cupcakes or the Pistachio Buttercream. The strawberry powder can be purchased at www.justtomatoes.com and the essence at www.lacuisineus.com. Makes about 24 standard *cupcakes*

Strawberry Cake

3-1/4 cups cake flour, sifted and then measured
3-1/2 teaspoons baking powder
1/2 teaspoon salt
14 Tablespoons unsalted butter, at room temperature
1-3/4 cups fine granulated white sugar
12 Tablespoons freeze-dried strawberries powder
1 Tablespoon pure vanilla extract
1/2 Tablespoon pure strawberry essence, optional
1-1/4 cups whole milk, room temperature
6 large egg whites, room temperature

1. Preheat the oven for 350°F (175°C). Line muffin pans with paper liners. In a large bowl, sift together the sifted flour, baking powder, and salt. In the measuring glass, mix the vanilla extract and milk, set aside.
2. In a large bowl, beat the butter and 1-1/2 cups sugar on high until smooth, pale yellow, and fluffy, about 3 to 4 minutes. Beat in strawberries powder until well combined. Add flour mixture in 3 additions alternately with milk in 2 additions, beating batter just to combine between additions. Do not overmix.
3. In a clean bowl of an electric mixer fitted with the whisk attachment, beat egg whites on high speed until soft peaks form when the whisk is lifted. With mixer running, gradually add remaining 1/4 cup sugar; beat on high speed until stiff, glossy peaks form, about 4 minutes. Do not overbeat. Gently fold a third of the egg-white mixture into the cake batter until combined. Then, gently fold in remaining whites.
4. Fill each cup 2/3 full. Bake for 20 to 25 minutes, or until a cake tester inserted near the center comes out clean. Remove the cupcakes from the oven, place on wire racks, and allow to cool 5 to 10 minutes in the pans. Remove the cupcakes onto the wire racks to fully cool.

Strawberry Frosting
Makes about 4 cups

Spring

1 cup fine granulated white sugar
1/3 cup filtered water
5 large egg whites
1 pound (4 sticks) unsalted butter, cut into small pieces
1 Tablespoon pure vanilla extract
1/2 cup strawberry puree, fresh or frozen
3 Tablespoons strawberry powder

1. In the bowl of an electric mixer fitted with the whisk attachment, add the egg whites; set aside. In a small saucepan over medium heat, bring sugar and water to boil, and cook until sugar is completely dissolved. Clip a candy thermometer onto the saucepan. Boil the syrup, brushing down the sides of the pan with a pastry brush in water to prevent crystallization, until the syrup registers 245°F.
2. When the sugar syrup reaches 240°F, beat egg whites on medium-high until stiff peaks form, but not dry.
3. When the syrup registers 245°F, with the mixer running on high, pour the syrup down the side of the bowl in a steady stream being careful not letting the hot syrup touch the whisk into the egg whites. **CAUTION:** It is very hot. Beat on high speed until bowl is cool to the touch. Switch to the paddle attachment, and beat in butter, two tablespoons at a time, mixing well after each addition. Add vanilla, strawberry puree and powder; beat until smooth, light and fluffy, about 3 to 5 minutes. If mixture looks curdled at any point during the beating process, continue beating until smooth; the curdling will disappear.

Editor's Notes: The addition of strawberry powder gives more color and flavor to the buttercream without causing the buttercream to separate. (This recipe is enough to fill and frost three- or four-layer 9-inch round cake.)

If not using right away, the buttercream can be refrigerated for up to three days or frozen for up to one month. Allow the buttercream to come to room temperature, then beat with an electric mixer fitted with the paddle attachment on medium speed until thick and smooth.

If raspberries are in season, make raspberry cupcakes for the cake substitute the strawberry powder for the raspberry powder and strawberry essence (if using) for the raspberry essence. For the frosting, substitute the strawberry puree and powder for the raspberry puree and powder.

These strawberry cupcakes are delicious topped with chocolate buttercream. To make chocolate buttercream, add 1/2 cup melted semisweet or bittersweet chocolate instead of strawberry puree and omit the strawberry powder.

bake it...

Farberware Nonstick Bakeware 12-Cup standard muffin pan

carry it...

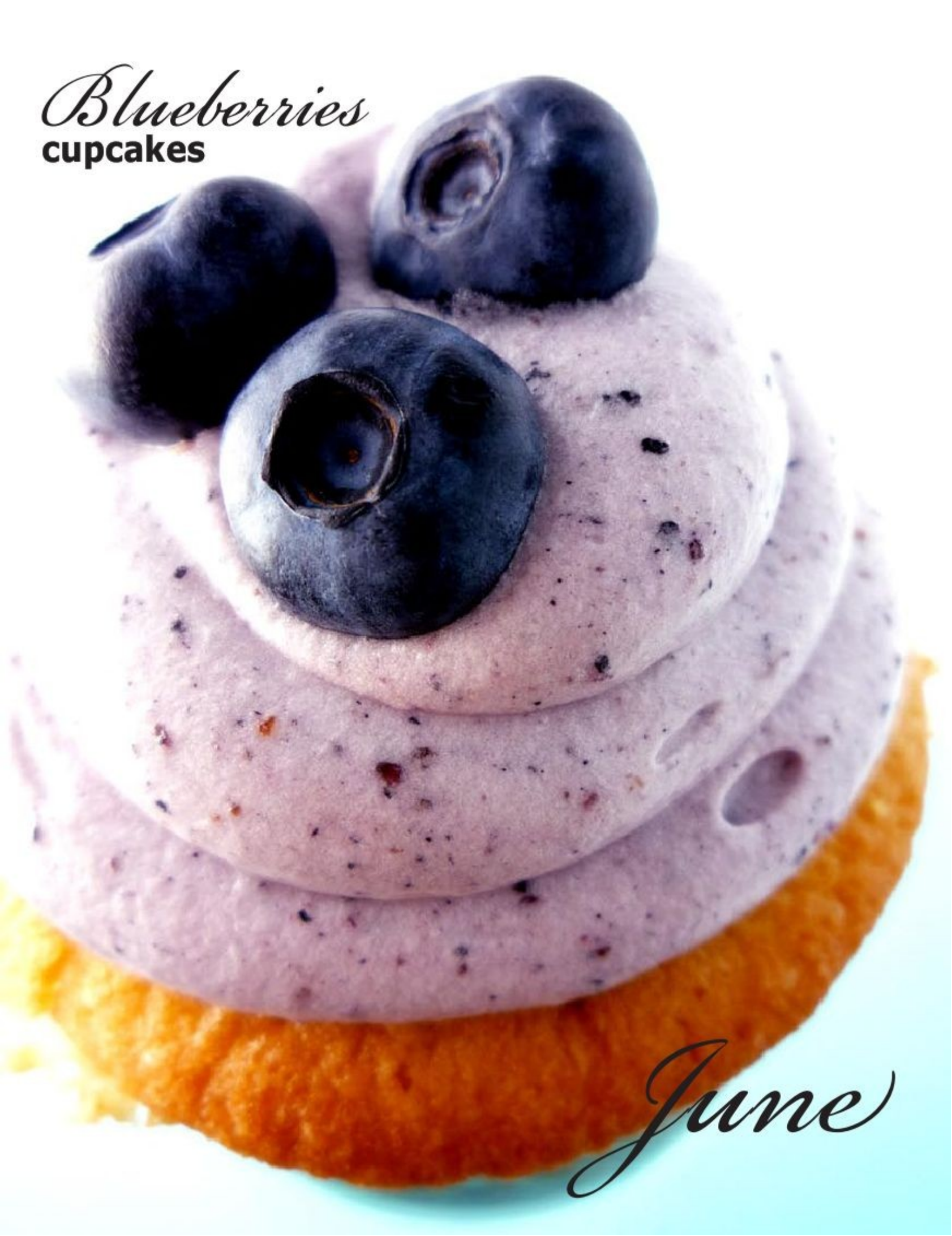
Cupcake Couriers

display it...

Wilton 4-Tier Stacked Cupcake and Dessert Tower

wear it...

Cupcake Bib Aprons for Mother or Daughter


Blueberries
cupcakes
June

Makes about 18 standard cupcakes

Cupcake
18 Tablespoons unsalted butter, softened
1 cup plus 1 Tablespoon fine granulated sugar
4 large eggs, room temperature
1/2 cup plus 1 Tablespoon all-purpose flour
2-1/2 cups plus 3 Tablespoons ground almonds
1 Tablespoon pure vanilla extract
One medium lemon, finely grated lemon peel and juiced
2 cups fresh blueberries

1. Heat the oven to 350°F (175°C). Line muffin pans with paper liners.
2. Cream the butter, lemon zest, and sugar in an electric mixer until light and fluffy. Gradually add the eggs one by one, beating continuously, mixing well after each addition and scraping the bowl.
3. Add the flour and ground almonds mix until combined. Add the juice and extract, beat for a minute. Fold the blueberries. Divide batter evenly among lined cups, filling each about 2/3 full and bake for about 25 to 30 minutes. The cake is ready when a cake tester or wooden skewer comes out clean. Leave to cool in the pan for about 10 minutes. Remove to a wire rack to cool completely before frosting. Frost the cupcakes when fully cooled. Decorate with fresh blueberries, if desired.

Blueberry Cream Cheese Frosting
10-ounces powdered sugar, sifted
1-1/2 Tablespoons ***Sunset Valley Organics*** blueberry powder
One 8-ounce package cream cheese, softened, preferably Philadelphia®
1/4 cup (1/2 stick/4 Tablespoons) unaslted butter, softened
2 teaspoons pure vanilla extract

In a bowl, mix the powdered sugar and blueberry powder, set aside. In a mixer bowl, combine the cream cheese and butter and beat with an electric mixer fitted with the paddle attachment at low speed to mix well. Add the vanilla, and mix until combined. Gradually add the powdered sugar mixture and beat until the frosting is smooth, stopping once or twice to scrape sides and bottom of the bowl and blend everything thoroughly. Do not overbeat.

Summer

July
Ice Cream Brownie
Sundae cupcakes

Cupcake and ice cream, two favorites combined into one. Let your guests build their own sundae cupcakes, just provide the ice creams and toppings, your guests will have fun. For a no bake option, use store-bought pound cake or brownie; slice and cut into rounds with a cookie cutter and place in the bottom of foil cupcake liners. Scoop each cup with ice cream, decorate, and serve immediately. Sorbet also goes well with pound cake. The cupcakes can be make up to two days in advance; placed in an airtight container. Makes about 18 standard cupcakes

Brownie
6 Tablespoons unsalted butter
8 ounces bittersweet chocolate, coarsely chopped
3 large eggs
1 cup fine granulated white sugar
2 teaspoons pure vanilla extract
3/4 cup all-purpose flour
1/4 cup unsweetened cocoa
1/8 teaspoon baking soda
Two pints store-bought premium ice cream, any flavor
Chocolate fudge, store-bought or homemade (recipe below)
Whipped cream, to decorate
Maraschino cherries, to decorate

1. Preheat the oven to 350°F (175°C). Line muffin pans with foil cupcake liners. Set aside.
2. In a bowl, sift the flour, cocoa, and baking soda. In a saucepan over low heat, melt the butter and chocolate. Stir until smooth. Remove from heat, and set aside.
3. In a large bowl, whisk together eggs, vanilla, and sugar until well combined. Add the flour mixture; mix until combined. Stir in the melted chocolate until combined. Do not overmix.
4. Fill cupcake liners about 1/2 full with batter and spread evenly. Bake until a crust forms on the cupcakes, about 8-10 minutes. Do not overbake. Remove to a wire rack to cool. Remove cupcakes from pan, and continue to cool on a wire rack.

Chocolate Ganache Sauce
6 oz bittersweet chocolate, finely chopped
2/3 cup heavy cream
1-1/2 Tablespoons light corn syrup

In a bowl, add the chocolate, set aside. In a saucepan, heat the cream and corn syrup over moderate heat until it just comes to a boil. Pour over chocolate and let stand for about 3 minutes. Gently whisk until smooth.
To assemble, with a big ice cream scoop top the cupcake with ice cream. Ladle or spoon chocolate sauce on the ice cream, top with a dollop of fresh whipped cream and a cherry. Serve immediately.

August
Churros cupcakes

Churros, popular in Latin America and Mexico, are fried crunchy dough coated with cinnamon-sugar. In Brazil, they are often filled with dulche de leche or chocolate. Here's our interpretation, cinnamon-brown sugar cupcakes filled with dulche de leche, topped with vanilla frosting and crunchy fried tortilla pieces coated with cinnamon-sugar. Makes about 18 standard cupcakes

Cinnamon Brown Sugar Cupcakes
3 cups cake flour, sifted then measured
2-1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
11 Tablespoons unsalted butter, softened
1-1/2 cups light brown sugar packed
2 large eggs, room temperature
2 teaspoons pure vanilla extract
1-1/4 cups whole milk, room temperature
Dulche de Leche, homemade or store-bought, for filling

1. Preheat oven to 350°F (175°C). Line muffin pans with baking cups.
2. Sift together flour, baking powder and salt; set aside.
3. In large bowl, cream butter, cinnamon, and sugar with electric mixer until light and fluffy. Add eggs and vanilla; mixing well after each addition.
4. Add flour mixture in 3 additions alternately with milk in 2 additions, beating batter just to combine between additions. Do not overmix. Continue beating one minute. Divide batter evenly among lined cups, filling each about two-thirds full.
5. Bake 20 to 25 minutes or until cake tester or wooden skewer inserted into center of cupcake comes out clean. Cool 10 minutes. Turn out onto cooling rack; cool completely. Cupcakes will keep, covered, for up to 3 days at room temperature.

Vanilla Frosting
3 large fresh egg whites
1/4 cup fine white granulated sugar
Pinch of salt
2 sticks unsalted butter, cut into tablespoons, softened
3 teaspoons pure vanilla extract

1. In a heatproof bowl, add the egg whites, sugar and salt, set over a pan of simmering water. Mix by hand constantly with a whisk, until the sugar has dissolved completely and an instant thermometer register 160°F.
2. Remove the bowl from heat, and beat with an eletric mixer fitted with the whisk attachment on high speed, until fluffy and glossy and the bottom of the bowl feel cool to the touch.
3. Switch to the paddle attachment. With the mixer on medium-high speed, add the butter two tablespoons at a time; mixing well after each addition. Once all the butter has been added. Add the vanilla, beat on high until smooth. If mixture looks curdled at any point during the beating process, continue beating until smooth; the curdling will disappear.
4. Transfer the buttercream to an airtight container and keep at room temperature if using the same day or refrigerate up to 3 days. Before using, bring to room temperature and beat with an electric mixer fitted with the paddle attachment on low speed until smooth.
To assemble, use a small melon baller to scoop out or a small knife to cut the center of each cupcake from the top. Fill with dulche de leche. Fill a pastry bag fitted with a large plain tip with frosting. Pipe frosting onto each cupcake. Garnish with cinnamon-sugar crunchies. Frosted and filled cupcakes are best eaten the day the same day.

Cinnamon-Sugar Crunchies
Vegetable oil, for frying
One (10-inch) flour tortilla

1. Warm the tortilla. Cut the tortilla in strips, about 1/4-inch thick to 1-inches long. Separate the strips and fry in hot oil until golden brown.
2. Place fried tortilla on paper towels to drain.Coat with Sugar-Cinnamon mixture (mix a 1/4 cup granulated sugar and 1/4 teaspoon ground cinnamon).

Elvis cupcakes
September

Autumn

Peanut-butter-and-banana sandwich was what Elvis Presley reached for when his stomach grumbled. To pay tribute to the King, we made banana cupcakes richly prepared with sour cream, filled with all-natural peanut butter, perfectly topped *with creamy smooth peanut frosting and chopped honey roasted peanuts. The powdered peanut butter makes a lighter frosting. The powdered peanut butter can be substituted with 1/4 cup all-natural peanut butter.* Makes about 18 standard cupcakes

Banana Cupcakes

2-1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
3/4 cup (1-1/2 sticks) unsalted butter, softened
1-1/4 cups light brown sugar packed
3 large eggs, room temperature
2 teaspoons pure vanilla extract
2 ripe medium bananas mashed
3/4 cup sour cream or creme fraiche, room temperature
Honey roasted peanuts, store-bought, chopped, to garnish (optional)
100% all-natural peanut butter, for filling

1. Preheat oven 350°F (175°C). Line muffin pans with baking cups.
2. In medium bowl, combine flour, baking soda, and salt; set aside. In another bowl, add sour cream, vanilla and banana; mix well.
3. In large bowl, cream butter and sugar with electric mixer until light and fluffy. Add the eggs one at a time; mixing well after each addition.
4. Add the sour cream mixture; mix until combined. Add the flour mixture; mix until combined. Do not over mix.
5. Divide batter evenly among lined cups, filling each two-thirds full. Bake 20-25 minutes or until toothpick inserted comes out clean. Cool 10 minutes in pan on a wire rack; remove and cool completely before frosting.

Peanut Butter Frosting

3 large fresh egg whites
1/4 cup fine white granulated sugar
Pinch of salt
2 sticks unsalted butter, cut into Tablespoons, softened
1-1/2 teaspoons pure vanilla extract
5 Tablespoons peanut butter powder, such as **PB2 Powdered Peanut Butter**

1. In a heatproof bowl, add the egg whites, sugar and salt, set over a pan of simmering water. Mix by hand constantly with a whisk, until the sugar has dissolved completely and an instant thermometer register 160°F.
2. Remove the bowl from heat, and beat with an eletric mixer fitted with the whisk attachment on high speed, until fluffy and glossy and the bottom of the bowl feel cool to the touch.
3. Switch to the paddle attachment. With the mixer on medium-high speed, add the butter two tablespoons at a time; mixing well after each addition. Once all the butter has been added. Add vanilla and peanut butter powder; beat on high until smooth. If mixture looks curdled at any point during the beating process, continue beating until smooth; the curdling will disappear.
4. Transfer the buttercream to an airtight container and keep at room temperature if using the same day or refrigerate up to 3 days. Before using, bring to room temperature and beat with an electric mixer fitted with the paddle attachment on low speed until smooth.
To assemble, use a small melon baller to scoop out or a small knife to cut the center of each cupcake from the top. Fill with peanut butter, if desired. Pipe the frosting with a pastry bag fitted with a pastry tip of your choice or use a small offset spatula to frost the cupcakes. Sprinkle with finely chopped honey roasted peanuts, if desired.

October
Pancakes n' Bacon
cupcakes

Yes, you can have cupcakes for breakfast! Vanilla cupcake frosted with creamy maple buttercream, topped with crispy caramelized bacon crumbles. You can substitute bacon for Morningstar Farms® Veggie Bacon Strips or omit the bacon. Makes about 18 standard cupcakes

Vanilla Cupcakes
3 cups cake flour, sifted then measured
2-1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup unsalted butter, softened
1-1/2 cups fine granulated sugar
2 large eggs, room temperature
1-1/2 teaspoons pure vanilla extract
1-1/4 cups whole milk, room temperature

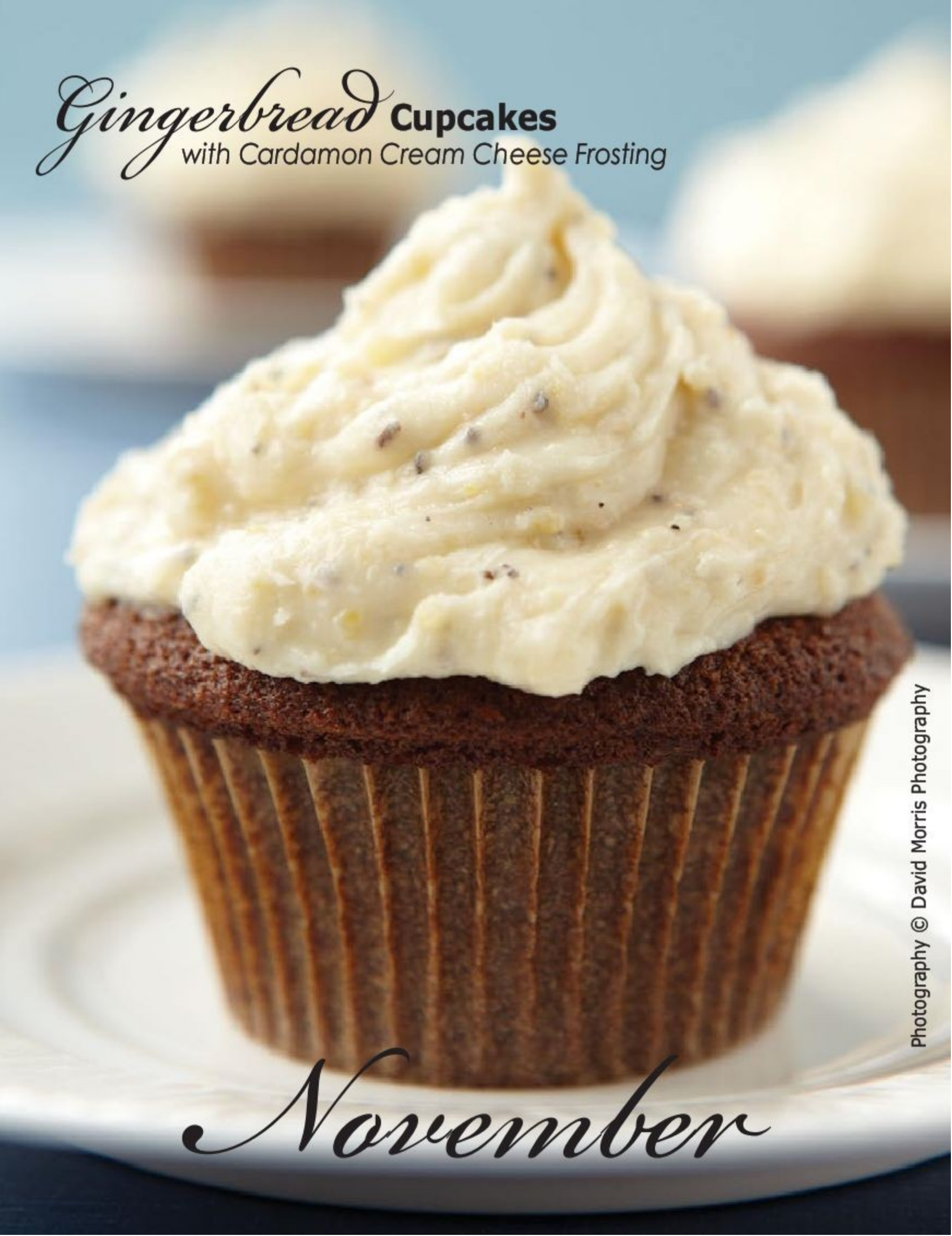
1. Preheat oven to 350°F (175°C). Line muffin pans with baking cups.
2. Sift together flour, baking powder and salt; set aside.
3. In mixer bowl, cream butter and sugar with electric mixer until light and fluffy. Add eggs and vanilla; mix well after each addition. Scrape the bowl.
4. Add flour mixture in 3 additions alternately with milk in 2 additions, beating batter just to combine between additions.
Do not overmix. Continue beating for one minute. Divide batter evenly among lined cups, filling each two-thirds full.
5. Bake 20 to 25 minutes or until cake tester or wooden skewer inserted into center of cupcake comes out clean. Cool 10 minutes. Turn out onto cooling rack; cool completely.

Maple-Butter Frosting
3 large fresh egg whites
1/2 cup fine maple sugar, preferably *India Tree Maple Sugar*
Pinch of salt
2 sticks unsalted butter, cut into Tablespoons, softened
2 teaspoons pure vanilla extract
100% pure maple syrup
Caramelized bacon, recipe below

1. In a heatproof bowl, add the egg whites, sugar and salt, set over a pan of simmering water. Mix by hand constantly with a whisk, until the sugar has dissolved completely and an instant thermometer register 170°F.
2. Remove the bowl from heat, and beat with an eletric mixer fitted with the whisk attachment on high speed, until fluffy and glossy and the bottom of the bowl feel cool to the touch.
3. Switch to the paddle attachment. With the mixer on medium-high speed, add the butter two tablespoons at a time; mixing well after each addition. Once all the butter has been added. Add the vanilla, beat on high until smooth, light and fluffy. If mixture looks curdled at any point during the beating process, continue beating until smooth; the curdling will disappear.
4. Transfer the buttercream to an airtight container and keep at room temperature if using the same day or refrigerate up to 3 days. Before using, bring to room temperature and beat with an electric mixer fitted with the paddle attachment on low speed until smooth, light and fluffy.
To assemble, fill a pastry bag fitted with large plain tip with frosting. Pipe frosting onto each cupcake. Make an indentation with a measuring 1/2 teaspoon. Sprinkle around it with chopped bacon. Fill the indentation with pure maple syrup. Serve immediately.

Caramelized Bacon
3 slices thick-cut bacon
2 teaspoons packed brown sugar

Heat oven to 400°F. Lined a rimmed sheet pan with foil and place a cooling rack. Sprinkle the bacon with sugar and patt lightly to adhere. Carefully place the bacon on the rack. Bake until crisp, about 15 to 20 minutes. Let cool. Finely chop the bacon.


Gingerbread Cupcakes
with Cardamon Cream Cheese Frosting
Photography © David Morris Photography
November

Reprinted with permission from **The Spice Kitchen: Everyday Cooking with Organic Spices** by Sara Engram and Katie Luber with Kimberly Toqe, copyright ©2009. Published by Andrews McMeel Publishing. Photography © David Morris Photography

Next time your kids mention gingerbread, surprise them with these cupcakes. Better yet, let them help you make them. Molasses and brown sugar form a rich flavor stage for some of our favorite spices to dance on. You'll be tempted to eat these cupcakes right out of the oven, but take our word for it—the Cardamom Cream Cheese Frosting is worth the wait. Makes 12 cupcakes

8 Tablespoons (1 stick) unsalted butter, at room temperature
½ cup firmly packed brown sugar
½ cup molasses
1 egg
½ teaspoon vanilla
½ cup boiling water
1 teaspoon baking soda
1-½ cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
1 teaspoon dried lemon zest
¼ teaspoon salt
1-1/3 cups Cardamom Cream Cheese Frosting (recipe follows)

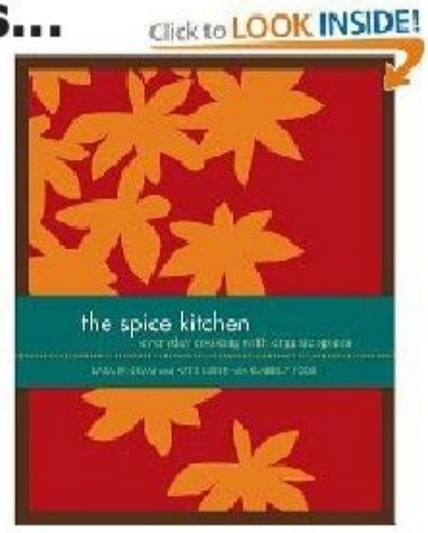
1. Preheat the oven to 350°F and grease 12 standard-size muffin cups or line them with paper cups. Cream the butter and brown sugar in a large mixing bowl until light and fluffy. Beat in the molasses, egg, and vanilla.
2. In a small bowl, stir together the boiling water and baking soda until dissolved. Stir the baking soda water into the molasses mixture.
3. Sift together the flour, cinnamon, ginger, cloves, lemon zest, and salt into a small bowl. Whisk the flour mixture into the molasses mixture until the batter is combined.
4. Spoon the batter into the prepared muffin cups. Bake the cupcakes until a toothpick inserted in the center of one or two of the cupcakes comes out clean, about 20 minutes. Remove the cupcakes from the oven and allow them to cool for 5 minutes before removing them from the pan. Place the cupcakes on a rack to cool for 30 minutes. Spread the cream cheese frosting generously over the cooled cupcakes.

Cardamon Cream Cheese Frosting
This frosting is simple to make and easy to love. It's sensational on the gingerbread cupcakes, but you'll find plenty of other ways to use this recipe.Feel free to adjust the spice to your own preference. Orange zest would be a nice substitute for the lemon. We're always partial to cardamon, the Queen of Spices, but allspice or cinnamon would work well, too. Makes 1-1/3 cups

8 ounces cream cheese, at room temperature
1-1/2 cups confectioners' sugar
1/2 teaspoon vanilla
1 Tablespoon fresh lemon juice
2 teaspoons dried lemon zest
1 teaspoon ground green cardamon

Cream together the cream cheese and sugar in a medium mixing bowl until light and fluffy. Beat in the vanilla. Add the lemon juice, lemon zest, and cardamon and beat until fluffy and smooth. Chill the frosting in the refrigerator until ready to use.

Get this...



December
White Chocolate cupcakes
with peppermint frosting

White Chocolate Cupcakes
1-3/4 cups all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup fine white granulated sugar
3/4 cup (1-1/2 sticks) unsalted butter, room temperature
1 Tablespoon vanilla extract
5 ounces high-quality white chocolate, melted
1/2 cup whole milk
3 large egg whites

1. Preheat oven to 350°F. Line muffin pans with paper liners. Sift flour, baking powder, and salt in medium bowl. Using electric mixer fitted with the paddle attachment, beat sugar, butter, and vanilla in large bowl until blended. Add melted chocolate to sugar mixture; mix until combined.
2. Add flour mixture in 3 additions alternately with milk in 2 additions, beating batter just to combine between additions.
3. Using an electric mixer fitted with clean dry whisk and mixer bowl, add egg whites and mix until soft peaks form. Gently fold egg white mixture into batter in 2 additions.
4. Divide batter evenly among lined cups, filling each two-thirds full. Bake until cake tester inserted into center comes out clean, about 20 to 25 minutes. Cool completely. Can be made 1 day ahead. Store in airtight container at room temperature. Makes about 18 standard cupcakes

Peppermint White Chocolate Ganache
8 ounces good quality white chocolate, preferably Valhrona or El Rey, finely chopped
Pure peppermint oil (such as LorAnn Gourmet), one drop or to taste
1/2 cup heavy cream

In a food processor, finely grate the chocolate. In a saucepan, add cream and bring to a boil over moderately low heat. Remove pan from heat. Add the peppermint. With the food processor on add the hot cream in a steady stream and mix until combined. Scrape the chocolate mixture into a bowl. Let it cool until it thickens sufficiently to pipe or spread.

Peppermint Frosting
3 large fresh egg whites
1/4 cup fine white granulated sugar
Pinch of salt
2 sticks unsalted butter, cut into tablespoons, softened
1 teaspoon pure vanilla extract
Pure peppermint oil (such as LorAnn Gourmet), one drop or to taste

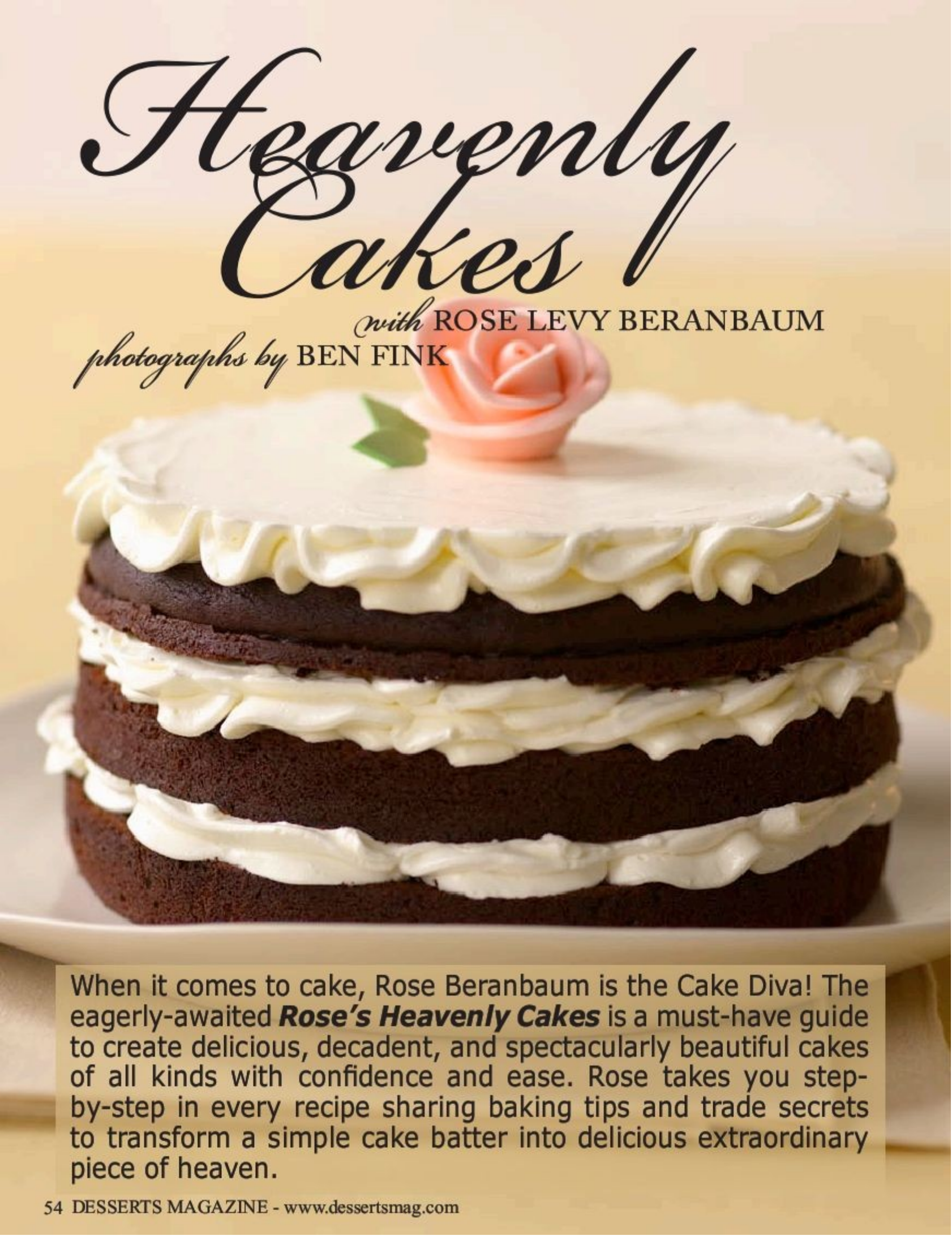
1. In a heatproof bowl, add the egg whites, sugar and salt, set over a pan of simmering water. Mix by hand constantly with a whisk, until the sugar has dissolved completely and an instant thermometer register 160°F.
2. Remove the bowl from heat, and beat with an eletric mixer fitted with the whisk attachment on high speed, until fluffy and glossy and the bottom of the bowl feel cool to the touch.
3. Switch to the paddle attachment. With the mixer on medium-high speed, add the butter two tablespoons at a time; mixing well after each addition. Once all the butter has been added. Add vanilla and peppermint; beat on high until smooth. If mixture looks curdled at any point during the beating process, continue beating until smooth; the curdling will disappear.
4. Transfer the buttercream to an airtight container and keep at room temperature if using the same day or refrigerate up to 3 days. Before using, bring to room temperature and beat with an electric mixer fitted with the paddle attachment on low speed until smooth.

To assemble, use a small melon baller to scoop out or a small knife to cut the center of each cupcake from the top. Fill with ganache. pipe the frosting with a pastry bag fitted with a pastry tip of your choice or use a small offset spatula to frost the cupcakes. Sprinkle with finely crushed peppermint candy, if desired.

Heavenly Cakes!

with ROSE LEVY BERANBAUM

photographs by BEN FINK



When it comes to cake, Rose Beranbaum is the Cake Diva! The eagerly-awaited ***Rose's Heavenly Cakes*** is a must-have guide to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. Rose takes you step-by-step in every recipe sharing baking tips and trade secrets to transform a simple cake batter into delicious extraordinary piece of heaven.

MIETTE'S TOMBOY

Excerpted from ***Rose's Heavenly Cakes*** by Rose Levy Beranbaum. Wiley. Copyright 2009

SERVES: 6

BAKING TIME: 55 to 65 minutes (25 to 35 minutes in two pans)

This is the signature cake of the miette patisserie, *a beloved organic bakery in San Francisco. I first met my adorable and talented friends Caitlin and Meg, the owners, when I was interviewing bakers for an article. They turned my impression of organic baking as being heavy and featuring whole wheat flour on its ear. I was utterly charmed by the delicacy, purity, refinement, and uniqueness of everything they created. What gave a real kick-start to our relationship was when I asked them a required interview question, "What was your training?" and they answered, "We started with* ***The Cake Bible****."*

BATTER

	VOLUME	WEIGHT	
boiling water	1/2 cup (4 fluid ounces)	4.2 ounces	118 grams
dark chocolate, 70% cacao, chopped	1 ounce	28 grams	
pure vanilla extract	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon
superfine sugar	1 cup	7 ounces	200 grams
bleached all-purpose flour	3/4 cup (sifted into the cup and leveled off) plus 2 Tablespoons	3.5 ounces	100 grams
unsweetened (alkalized) cocoa powder	3/4 cup plus 1-1/2 Tablespoons (sifted before measuring)	2.2 ounces	63 grams
baking powder	1-1/4 teaspoons	1-1/4 teaspoons	1-1/4 teaspoons
baking soda	3/4 teaspoon	3/4 teaspoon	3/4 teaspoon
salt	1/4 teaspoon	1/4 teaspoon	1/4 teaspoon
1 large egg, at room temperature	3 tablespoons (1.5 fluid ounces)	1.7 ounces	50 grams
canola or safflower oil, at room temperature	1/4 cup	2 ounces	54 grams
buttermilk, preferably NOT low fat	1/2 cup	4 fluid ounces	121 grams

SPECIAL EQUIPMENT One 6 by 3-inch round cake pan, encircled with a cake strip, bottom coated with shortening, topped with a parchment round, then coated with baking spray with flour. (If you don't have a 6 by 3-inch pan, you can use two 6 by 2-inch round cake pans. The cake will be slightly less dense and fudgy.)

PREHEAT THE OVEN Twenty minutes or more before baking, set an oven rack in the lower third of the oven and preheat the oven to 350°F/175°C.

MELT THE CHOCOLATE In a medium bowl, pour the boiling water over the chocolate. Stir occasionally until the chocolate is melted and smooth. Cover with plastic wrap to prevent evaporation and cool until it is no longer warm to the touch but is still fluid. Stir in the vanilla.

MIX THE DRY INGREDIENTS In a medium bowl, sift together the sugar, flour, cocoa, baking powder, baking soda, and salt. In the bowl of a stand mixer fitted with the whisk beater, beat the egg on high speed until thickened and light in color, about 3 minutes. Lower the speed to medium and slowly add the oil to emulsify the egg. Beat in the buttermilk and melted chocolate mixture until well combined.

Add the flour mixture and beat on low speed for a few seconds until the dry ingredients are moistened. Scrape down the sides and bottom of the bowl. Raise the speed to medium-high and beat for 2 minutes. The batter will be thick and shiny. Using a silicone spatula, scrape the batter into the prepared pan or divide it evenly between the two pans, and smooth the surfaces with a small off set spatula. In two pans, each will be almost half full (12.6 ounces/358 grams).

BAKE THE CAKE Bake for 55 to 65 minutes (25 to 35 minutes if using two pans), or until a wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in the center. An instant-read thermometer inserted in the center will register about 200°F/93°C.

COOL AND UNMOLD THE CAKE Let the cake cool in the pan on a wire rack for 10 minutes. Run a small metal spatula between the sides of the cake and the pan, pressing firmly against the pan, and invert the cake onto a wire rack that has been coated lightly with nonstick cooking spray. Remove the parchment and immediately reinvert the cake so that the top side is up. Cover the top with a piece of plastic wrap to keep the upper crust soft. Cool completely.

VANILLA MOUSSELINE

MAKES: about 2 cups/12 ounces/337 grams

	VOLUME	WEIGHT	
unsalted butter, preferably high fat, slightly softened but cool (65°F/19°C)	13 Tablespoons (1-1/2 sticks plus 1 Tablespoon)	6.5 ounces	185 grams
2-1/2 large egg whites	1/4 cup plus 1 Tablespoon (2.5 fluid ounces)	3.5 ounces	100 grams, at room temperature
sugar	1/2 cup, divided	3.5 ounces	100 grams
water	2 Tablespoons (1 fluid ounce)	1 ounce	30 grams
cream of tartar	1/4 plus 1/16 teaspoon	1/4 plus 1/16 teaspoon	1/4 plus 1/16 teaspoon
pure vanilla extract	1/2 teaspoon	1/2 teaspoon	1/2 teaspoon

BEAT THE BUTTER In the bowl of a stand mixer fitted with the flat beater, beat the butter on medium-high speed until creamy, about 1 minute. Set aside in a cool place (no higher than 70°F/21°C).

PREPARE THE EGG WHITES Pour the egg whites into the bowl of a stand mixer, if you have a second bowl, or into a medium bowl and have ready a handheld mixer.

HEAT THE SUGAR SYRUP Have ready a 1-cup or larger heatproof glass measure. In a small heavy saucepan, preferably nonstick, stir together ¼ cup plus 2 tablespoons of the sugar and the water until all of the sugar is moistened. Heat on medium, stirring constantly, until the sugar dissolves and the mixture is bubbling. Stop stirring and reduce the heat to low. (If using an electric range, remove the pan from the heat.)

BEAT THE EGG WHITES If using the stand mixer for the egg whites, attach the whisk beater. Beat the egg whites on medium speed until foamy. With the mixer off, add the cream of tartar. Raise the speed to medium-high and beat until soft peaks form when the beater is raised. Gradually beat in the remaining 2 tablespoons of sugar until stiff peaks form when the beater is raised slowly.

BRING THE SUGAR SYRUP UP TO THE PROPER TEMPERATURE Increase the heat under the sugar syrup and continue to boil the syrup for a few minutes until an instant-read thermometer registers 248° to 250°F/120°C (the firm-ball stage). Immediately transfer the syrup to the glass measure to stop the cooking.

ADD THE SUGAR SYRUP TO THE EGG WHITES If using a stand mixer, with the mixer off to keep it from spinning onto the sides of the bowl, add the syrup to the

egg whites. Begin by pouring in a small amount of the syrup. Immediately beat on high speed for 5 seconds.

Add the remaining syrup the same way in three parts. For the last addition, use a silicone scraper to remove the syrup clinging to the glass measure and scrape it off against the whisk beater. If the syrup has hardened before most of it has been poured, soften it to pouring consistency for a few seconds in the microwave.

If using a handheld mixer, beat the syrup into the egg whites in a steady stream. Don't allow the syrup to fall on the beaters or they will spin it onto the sides of the bowl. Lower the speed to medium and continue beating for up to 2 minutes. Refrigerate the meringue for 5 to 10 minutes, or until the temperature registers 70°F/21°C. Whisk after the first 5 minutes to test and equalize the temperature.

BEAT THE MERINGUE INTO THE BUTTER Set the mixer bowl containing the butter in the stand mixer and attach the whisk beater (no need to wash it). Beat on medium-high speed for about 3 minutes, or until the butter lightens in color and is no warmer than 70°F/21°C.

With a silicone spatula, scrape the meringue into the butter and beat on medium speed until smooth and creamy. Beat for about 2 minutes, scraping down the sides of the bowl as necessary. At first the mixture will look slightly curdled. If it starts watering out, check the temperature. The mixture should feel cool and be no lower than 65°F/19°C, no higher than 70°F/21°C. If it is too warm, set the bowl in a larger bowl of ice water and stir gently to chill it down before continuing to whisk. If it is too cool, suspend the bowl over a pan of simmering water (don't let the bottom of the bowl touch the water) and heat very briefly, stirring vigorously when the mixture just starts to melt slightly at the edges. To stop the warming, dip the bottom of the bowl in a larger bowl of ice water for a few seconds to cool it. Remove the bowl from the ice water and beat the mousseline by hand until smooth. Beat in the vanilla.

The mousseline becomes spongy and fluffy on standing, which is lovely to eat but needs to be smooth when frosting the cake. If you don't use it right away, whisk it lightly by hand to maintain a silky texture before applying it to the cake. However, do not rebeat chilled mousseline until it has reached 70°F/21°C; this will prevent it from breaking down.

COMPOSE THE CAKE With a long serrated knife, carefully slice off the mounded top or tops of the cake (about ¼ inch). Then slice the cake into three even layers, each about ¾ inch thick. If the cake was baked in two pans, simply leave it as two layers. Spread a little mousseline on a 6-inch cardboard round or a serving plate. Set the bottom layer crust side up on top and spread it with about one-third of the mousseline. Set the middle layer on top and spread it with half the remaining mousseline. Set the top layer on top and spread it with the remaining mousseline. (If the cake is only two layers, use half the mousseline for the filling and half for the top.)

DÉCOR For the attractive decoration in the photograph, use a partially closed star tip (number 26) to pipe a ring of mousseline starting about ¾ inch in from the outer edge. You can continue spiraling the mousseline to fill in the center of the top layer and then smooth it except for the outer edge, or fill in the center using a small offset spatula. Make this top layer as smooth as possible. Set the traditional pink Miette rose and leaves in the center, if desired (see the photograph). They are available from Lucks Food Decorating Company.

CRADLE CAKE

Excerpted from ***Rose's Heavenly Cakes*** by Rose Levy Beranbaum. Wiley. Copyright 2009

SERVES: 8 to 10
BAKING TIME: 45 to 55 minutes

Winner of the Pillsbury Bake-Off in 1950*, Mrs. Stephen A. Hornoung's intriguing cake is truly magical. The egg yolks are used to make the batter and the egg whites to make a dacquoise (da-KWAHZ)—a meringue with a touch of bitter chocolate and nuts that cradles the cake batter as it bakes. When unmolded and inverted, the soft, tender cake is encased in its own crisp cloak.*
I have substituted my best buttermilk cake for the original, but the dacquoise is unchanged. If desired, the addition of light whipped mocha ganache is a perfect adornment, adding another element of creaminess. I like to bake this cake in a silicone pan because the sides come away very cleanly and easily.

DACQUOISE

SPECIAL EQUIPMENT One 9 by 4- or 5-inch loaf pan, preferably silicone, coated with baking spray with flour. If using a metal pan, line the bottom with a rectangle of parchment.

PREHEAT THE OVEN Twenty minutes or more before baking, set an oven rack in the lower third of the oven and preheat the oven to 325°F/160°C.

DIVIDE THE SUGAR Place 1 tablespoon of the sugar in one bowl and the remaining sugar in another bowl.

TOAST THE PECANS Spread the pecans evenly on a baking sheet and bake for about 7 minutes to enhance their flavor. Stir once or twice to ensure even toasting and avoid overbrowning. Cool completely.

GRIND THE PECANS WITH THE CHOCOLATE AND SUGAR Place the chocolate in the refrigerator for about 20 minutes.

In a food processor, process, with long pulses, the pecans, chilled chocolate, and the 1 tablespoon of sugar until finely ground.

MAKE THE DACQUOISE Have the ingredients for the cake batter ready so that the dacquoise does not have to sit for too long before baking.

In a medium bowl, place the yolks and coat lightly with nonstick cooking spray to prevent a crust from forming. Set aside for the cake batter.

In the bowl of a stand mixer fitted with the whisk beater, pour in the egg whites. Beat the egg whites on medium-low speed until soft peaks form when the beater is raised slowly. Raise the speed to medium-high and gradually add the remaining sugar, beating until very glossy and stiff peaks form when the beater is raised slowly. Fold in the pecan mixture until evenly incorporated. Using a silicone spatula, scrape the egg white mixture into the prepared pan. Spread it evenly in the bottom and three-quarters of the way up the sides, creating a long rectangular hollow in the center to contain the batter. Set aside briefly while mixing the batter.

BATTER

	VOLUME	WEIGHT	
2 eggs yolks from above	2 Tablespoons (1 fluid ounce)	1.3 ounces	37 grams
low-fat buttermilk	1/4 plus 1/16 teaspoon	1/4 plus 1/16 teaspoon	1/4 plus 1/16 teaspoon
pure vanilla extract	1 teaspoon	1 teaspoon	1 teaspoon
cake flour (or bleached all-purpose flour)	1 cup (or 3/4 cup plus 2 Tablespoons), sifted into the cup and leveled off	3.5 ounces	100 grams
baking powder	1-1/2 teaspoon	1-1/2 teaspoon	1-1/2 teaspoon
salt	1/4 teaspoon	1/4 teaspoon	1/4 teaspoon
unsalted butter (65°F to 75°F/19°C to 23°C)	4 Tablespoons (1/2 stick)	2 ounces	57 grams

MIX THE LIQUID INGREDIENTS In the bowl with the reserved yolks, whisk in 1 tablespoon of the buttermilk and the vanilla just until lightly combined. Cover and set aside.

MAKE THE BATTER In the bowl of a stand mixer fitted with the flat beater, mix the flour, sugar, baking powder, and salt on low speed for 30 seconds. Add the butter and the remaining buttermilk. Mix on low speed until the dry ingredients are moistened. Raise the speed to medium and beat for 1½ minutes. The mixture will lighten in color and texture.

Scrape down the sides of the bowl. Starting on medium-low speed, gradually add the egg mixture in two parts, beating on medium speed for 30 seconds after each addition to incorporate the ingredients and strengthen the structure. Spoon the batter into the dacquoise-lined pan and smooth the surface evenly with a small metal spatula. The batter will come just to the top of the dacquoise.

BAKE THE CAKE Bake for 45 to 55 minutes, or until a wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in the center. The dacquoise and cake batter will both rise, but toward the end of baking, the cake will dome a little above the dacquoise and split in the center.

COOL AND UNMOLD THE CAKE Let the cake cool in the pan on a wire rack until the bottom is no longer warm to the touch. (In the metal pan, the cake can be unmolded after 20 minutes of cooling.) Run a small metal spatula between the sides of the pan and the sides of the cake, pressing firmly against the pan, and invert the cake onto a serving plate. Cool completely. Uncovered, the unfrosted cake will keep for 2 days at room temperature.

WOODY'S LEMON LUXURY LAYER CAKE

Excerpted from ***Rose's Heavenly Cakes*** by Rose Levy Beranbaum. Wiley. Copyright 2009

SERVES: 14 to 16
BAKING TIME: 25 to 35 minutes

***When Woody Wolston's t'ai chi Sifu Paul**, got married, he requested this cake for his wedding celebration. The egg yolks and white chocolate in the cake batter result in the most golden, melt-in-the-mouth crumb imaginable. The slight acidity of the cocoa butter and milk solids in the white chocolate perfume the cake with a lemon essence that perfectly complements the lemon curd filling and white chocolate lemon buttercream. Yum!*

PLAN AHEAD Make the lemon curd at least 3 hours ahead. Make the buttercream at least 2 hours ahead.

BATTER

	VOLUME	WEIGHT	
white chocolate containing cocoa butter, chopped		6 ounces	170 grams
About 6 large egg yolks, at room temperature	1/4 cup plus 3 Tablespoons	4 ounces	112 grams
milk	1 cup (8 fluid ounces), divided	8.5 ounces	242 grams
pure vanilla extract	1-1/2 teaspoons	1-1/2 teaspoons	1-1/2 teaspoons
cake flour (or bleached all-purpose flour)	3 cups (or 2-2/3 cups), sifted into the cup and leveled off	10.5 ounces	300 grams
superfine sugar	1 cup plus 3 Tablespoons	8.5 ounces	240 grams
baking powder	4-1/4 teaspoons	4-1/4 teaspoons	4-1/4 teaspoons
salt	3/4 teaspoon	3/4 teaspoon	3/4 teaspoon
lemon zest, finely grated	1 teaspoon		1 teaspoon
unsalted butter (65° to 75°F/19° to 23°C)	9 Tablespoons (1 stick plus 1 Tablespoon)	4.5 ounces	128 grams

SPECIAL EQUIPMENT Two 9 by 2-inch round cake pans, encircled with cake strips, bottoms coated with shortening, topped with parchment rounds, then coated with baking spray with flour

PREHEAT THE OVEN Twenty minutes or more before baking, set an oven rack in the lower third of the oven and preheat the oven to 350°F/175°C.

MELT THE WHITE CHOCOLATE Heat the chocolate until almost completely melted. Use a small microwavable bowl, stirring with a silicone spatula every 15 seconds (or use the top of a double boiler set over hot, not simmering, water, stirring often—do not let the bottom of the container touch the water).

Remove the white chocolate from the heat and, with the silicone spatula, stir until fully melted. Allow it to cool until it is no longer warm to the touch but is still fluid.

MIX THE LIQUID INGREDIENTS In a medium bowl, whisk the yolks, 1/3 cup of the milk, and the vanilla just until lightly combined.

MAKE THE BATTER In the bowl of a stand mixer fitted with the flat beater, mix the flour, sugar, baking powder, salt, and lemon zest on low speed for 30 seconds. Add the butter and the remaining milk. Mix on low speed until the dry ingredients are moistened. Raise the speed to medium and beat for 1½ minutes. Scrape down the sides of the bowl.
Starting on medium-low speed, gradually add the egg mixture to the batter in three parts, beating on medium speed for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides of the bowl. Add the melted white chocolate and beat to incorporate it. Using the silicone spatula, scrape the batter into the prepared pans and smooth the surfaces evenly with a small off set spatula. Each pan will be almost half full (21 ounces/600 grams).

BAKE THE CAKES Bake for 25 to 35 minutes, or until golden brown, a wire cake tester inserted in the centers comes out clean, and the cakes spring back when pressed lightly in the centers. The cakes should start to shrink from the sides of the pans only after removal from the oven.

COOL AND UNMOLD THE CAKES Let the cakes cool in the pans on a wire rack for 10 minutes. Run a small metal spatula between the sides of the pans and the cakes, pressing firmly against the pans, and invert the cakes onto wire racks that have been coated lightly with nonstick cooking spray. To prevent splitting, reinvert the cakes so that the tops are up. Cool completely.

LEMON CURD

MAKES: almost 1¾ cups/16.3 ounces/462 grams

	VOLUME	WEIGHT	
lemon zest, finely grated	3 teaspoons, loosely packed		6 grams
about 7 large egg yolks, at room temperature	1/2 cup (4 fluid ounces)	4.6 ounces	130 grams
sugar	1 cup plus 2 tablespoons	8 ounces	225 grams
unsalted butter (65° to 75°F/19° to 23°C)	6 Tablespoons (¾ stick)	3 ounces	85 grams
lemon juice, freshly squeezed and strained (about 3 large lemons)	1/2 cup plus 1 Tablespoon (4.5 fluid ounces)	5 ounces	141 grams
salt	Pinch		

MAKE THE LEMON CURD Have ready a fine-mesh strainer suspended over a medium bowl containing the lemon zest.

In a medium heavy saucepan, whisk the yolks, sugar, and butter until well blended. Whisk in the lemon juice and salt. Cook over medium-low heat, stirring constantly with a silicone spatula (be sure to scrape the sides of the pan), until thickened and resembling hollandaise sauce, which thickly coats the spatula but is still liquid enough to pour. The mixture will change from translucent to opaque and begin to turn a yellow color on the spatula. Don't allow it to come to a boil or it will curdle. Whenever steam appears, remove the pan briefly from the heat, stirring constantly, to keep the mixture from boiling. When the curd has thickened and will pool thickly when a little is dropped on its surface, pour it at once into the strainer and press it through with the spatula. Stir gently to mix in the zest sitting in the bowl and allow the curd to cool for 30 minutes.

Divide the lemon curd into two containers: 6 tablespoons/3.5 ounces/100 grams for the buttercream, and the remainder for the filling and topping. Cover tightly and refrigerate until no longer warm, about 3 hours. It keeps in airtight containers for 3 weeks refrigerated. (Longer storage dulls the fresh citrus flavor.)

WHITE CHOCOLATE LEMON BUTTERCREAM

MAKES: 4-1/2 cups/30.7 ounces/870 grams

WHITE CHOCOLATE CUSTARD BASE

MAKES: 2-1/4 cups plus 2 Tablespoons/22.6 ounces/640 grams

	VOLUME	WEIGHT	
white chocolate containing cocoa butter and vanilla seeds, preferablyGreen & Black's, chopped (see Note)	10.6 ounces	300 grams	
unsalted butter (65° to 75°F/19° to 23°C)	10-1/2 Tablespoons (1 stick plus 2-1/2 Tablespoons)	5.3 ounces	150 grams
4 large eggs, at room temperature	3/4 cup (6 fluid ounces)	7 ounces	200 grams

MAKE THE WHITE CHOCOLATE CUSTARD BASE In the top of a double boiler set over barely simmering water, melt the white chocolate and butter, stirring often until smooth and creamy. (Don't let the bottom of the container touch the water.) Whisk the eggs lightly to break them up and then whisk them into the melted white chocolate mixture. Continue whisking and heating until an instant-read thermometer registers 140°F/60°C. The mixture will have thickened slightly. Remove it from the heat, transfer it to a bowl, cover, and refrigerate for about 45 minutes, stirring every 15 minutes until cool to the touch. An instant-read thermometer should register 65° to 70°F/19° to 21°C.

COMPLETED WHITE CHOCOLATE LEMON BUTTERCREAM

	VOLUME	WEIGHT	
unsalted butter (65° to 75°F/19° to 23°C)	10 Tablespoons (1 stick plus 1 Tablespoon)	5 ounces	142 grams
White Chocolate Custard Base	2-1/4 cups plus 2 tablespoons	22.6 ounces	640 grams
Lemon Curd	6 Tablespoons	3.5 ounces	100 grams

COMPLETE THE BUTTERCREAM In the bowl of a stand mixer fitted with the whisk beater, beat the butter on medium-low speed until creamy, about 30 seconds. Gradually beat the white chocolate custard base into the butter, scraping the sides of the bowl as needed, until stiff peaks form when the beater is raised. Cover and set aside for 1½ to 2 hours, or until the mixture is slightly thickened and spongy. It should be no warmer than 70°F/21°C. If necessary, chill it in an ice

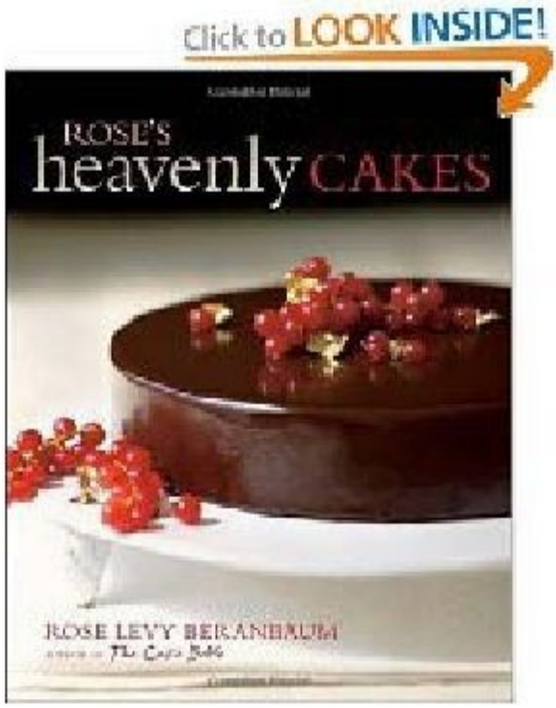
water bath for a few minutes, stirring constantly. Beat on medium-high speed for 30 seconds until smooth, light, and creamy. Add the lemon curd and beat just until incorporated.

COMPOSE THE CAKE Cut each layer in half. Spread ½ cup/4.3 ounces/122 grams of the remaining lemon curd on the bottom layer of each of the two sets of layers. Set the upper layers on top of each bottom layer. Spread it almost to the edges as the weight of the upper layer will push it out just to the edge. Reserve the remaining lemon curd to garnish the buttercream. Spread a little buttercream on a 9-inch cardboard round or serving plate and place one set of layers on top. If using the plate, slide a few wide strips of wax paper or parchment under the cake to keep the rim of the plate clean. Spread the top of the first set of layers with about ¾ cup/6.5 ounces/183 grams of the buttercream. Set the second set of layers on top of the first. Frost the top and sides with the remaining buttercream.

With a small metal spatula, make attractive swirls in the frosting. Refrigerate the cake for about 1 hour to set the buttercream. Swirl dollops of the reserved lemon curd into the buttercream. If using the paper strips, slowly slide them out from under the cake.
Serve at room temperature.

NOTE: Green & Black's white chocolate contains vanilla seeds. If using another high-quality white chocolate such as Valrhona, which doesn't contain vanilla seeds, you can add 1 teaspoon of vanilla extract and the seeds of one vanilla bean to the white chocolate mixture.

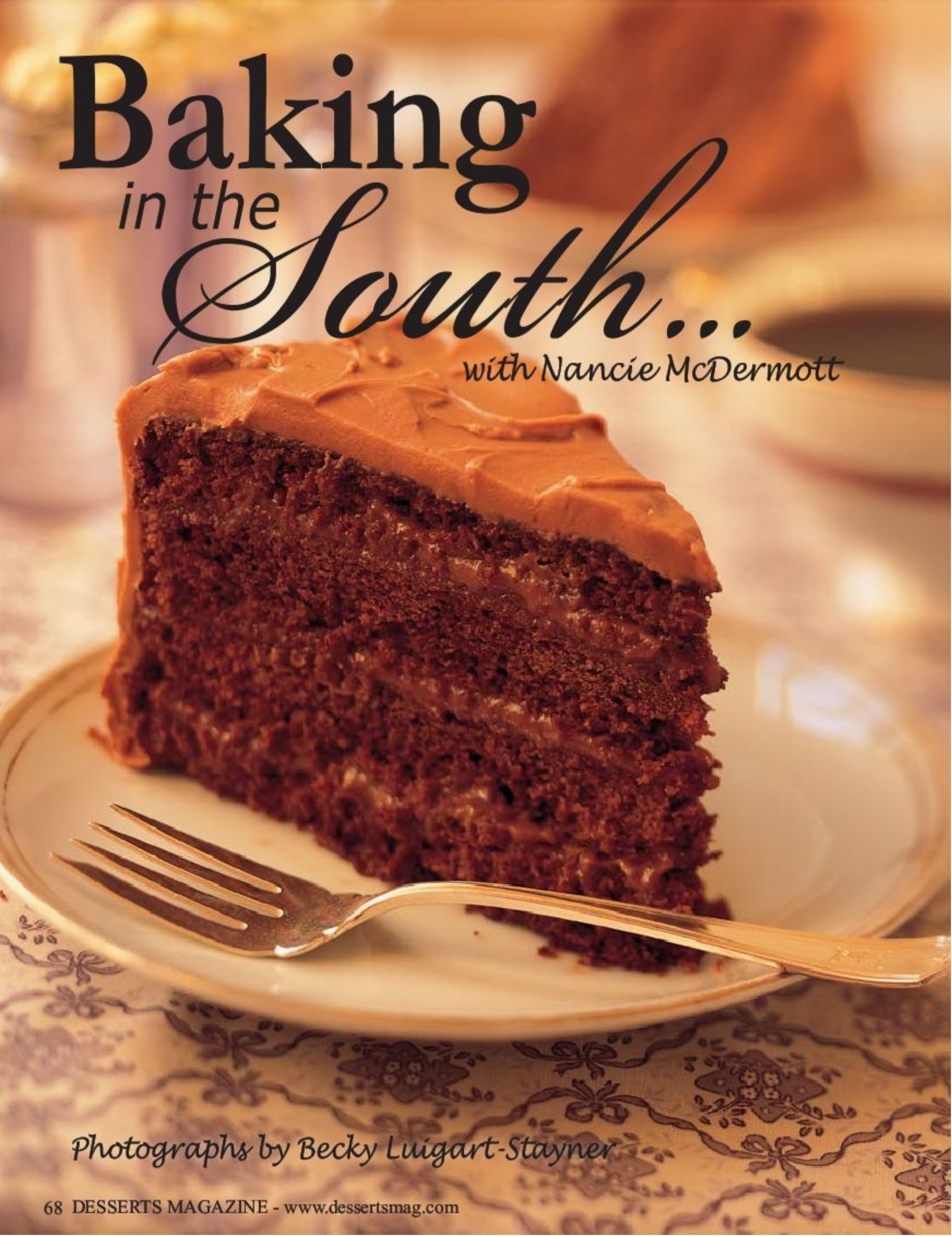
Get this...



At last an all-new, full-colored cake lover's companion from Rose Levy Beranbaum, The Diva of Cakes! Rose's Heavenly Cakes is a must-have guide to perfect cake-baking. This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake. Rose shares special tips and tricks for creating amazing special effects and beautiful cake decor. Everything you need to create heavenly cakes can be found in this new collection of tried-and true recipes by one of the most celebrated bakers of our time.
www.amazon.com

Baking in the South...

with Nancie McDermott



Photographs by Becky Luigart-Stayner

It is time to feast your eyes and stomach on some of the tastiest Southern-style cakes you'll ever sink your fork into. In **Southern Cakes: Sweet and Irresistible Recipes For Everyday Celebrations**, you'll find a collections of cake recipes for everything and any occassion from Brown Sugar Pound Cake and fluffy white coconut cakes layered with lip smacking lemon curd to the ooye gooey chocolatey goodness of Mississippi Mud Cake and the extravagant elegance of Lady Baltimore Cake. Nancie explains the basics, including buying the proper equipment, mixing the perfect batter, putting the finishing touches and the how-to of storing your cake so that the last slice tastes as delightful and moist as the first. As you flip through the pages, you'll surely come across some old as well as many new favorites. So, bake some of our favorite recipes from McDermott's **Southern Cakes** or go find someone who will.

Thibodaux Chocolate Doberge Cake

by Nancie McDermott
Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations, Chronicle Books (2007)

This magnificent cake is among the countless precious gifts the city of New Orleans has given the world. Known as Doberge cake (say "do-bosh"), it takes some time and work to put together, but you can enlist friends and family to lighten the workload, and the result is spectacular. Inspired by the Hungarian classic Dobos torte, it sports as many as seven thin layers of yellow cake, sandwiched together with a chocolate custard filling and iced all over with a luscious chocolate buttercream. In this version, from Louisiana Legacy, an outstanding community cookbook created by the Service League of Thibodaux (1982), the cake layers are chocolate as well. Start the cake a day or two before serving and take breaks between the three stages of preparation: baking and cooling the cake; filling the cake and letting it stand to firm up; and frosting the top and sides. Your work will be rewarded with a masterpiece of a cake.

Chocolate Doberge Cake

2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
10 Tablespoons (1-1/4 sticks) butter, softened
1-1/2 cups sugar
3 eggs, separated
1 cup buttermilk (see Note)
Three 1-ounce squares unsweetened chocolate
1-1/4 teaspoons vanilla extract
1 teaspoon almond extract

Chocolate Filling

2-1/2 cups evaporated milk
Two 1-ounce squares semisweet chocolate
1-1/4 cups sugar
5 Tablespoons all-purpose flour
4 egg yolks, lightly beaten
2 Tablespoons butter
1-1/4 teaspoons vanilla extract
1/4 teaspoon almond extract

Chocolate Frosting

1-1/4 cups sugar
1 cup evaporated milk or half-and-half
1-1/2 squares unsweetened chocolate (1-ounce squares)
1/4 cup (1/2 stick) butter
1 teaspoon vanilla extract

To make the cake, heat the oven to 300ºF. Grease two 9-inch round cake pans generously and flour them. Into a medium bowl, sift together the flour, soda, and salt 3 times.

Bring about 3 inches of water to a simmer in the bottom of a double boiler or a saucepan that will accommodate a medium heat-proof bowl so that it sits snugly above the water. Melt the chocolate in the top of the double boiler or in the bowl over the simmering water.

In a large bowl, combine the butter and the sugar, and beat with a mixer at high speed to combine them well. Add the egg yolks and continue beating, stopping to scrape down the bowl, until light, smooth, and fluffy, 2 to 3 minutes. Add about one third of the flour mixture, and then one third of the buttermilk, mixing after each addition only enough to make the flour or liquid disappear into the batter. Repeat 2 more times with the remaining flour and buttermilk. Add the melted chocolate and beat at low speed to combine everything well.

In a medium bowl, beat the egg whites at high speed until they are stiff but not dry, and hold a sturdy curl when the beaters are lifted. Use a large spoon or a spatula to fold them gently into the batter, along with the vanilla and almond extracts.

Divide the batter between the prepared pans, and bake at 300ºF for 35 to 40 minutes, or until each cake springs back when touched lightly in the center, and begins to pull away from the sides of the pan. Cool for 10 minutes in the pans on wire racks or folded kitchen towels. Then turn out the cakes onto wire racks

or plates to cool completely, top side up. After the cakes cool, carefully slice each one in half horizontally. Place one hand on top of a cake to steady it, and using a gentle sawing motion, cut it crosswise into 2 thin layers, with a long, serrated knife. Repeat with the second cake. Don't separate the layers until you are ready to fill and frost them.

To make the filling, combine the evaporated milk and chocolate in a medium saucepan and cook over medium heat until the chocolate melts. In a medium bowl, combine the sugar and flour, stirring with a fork to mix well. Gradually add about 1 cup of the chocolate mixture to the sugar-and-flour mixture, stirring to make a smooth paste. Scrape the chocolate-and-sugar mixture into the saucepan, and cook over medium heat until it thickens, 2 to 3 minutes. Carefully and quickly stir about 1/3 cup of the chocolate mixture into the egg yolks to warm them. Then add the warmed egg yolks to the saucepan and stir well to mix them into the filling quickly. Cook for 2 to 3 minutes more, until the filling is thick, shiny, and smooth. Remove from the heat, add the butter and the vanilla and almond extracts, and stir to mix everything well. Cool to room temperature.

To make the frosting, combine the sugar and evaporated milk in a heavy saucepan. Stir to mix them together, and then bring to a gentle boil over medium heat, stirring almost constantly. Reduce the heat to maintain a gentle but lively simmer, and cook the shiny, bubbling mixture without stirring for 6 minutes. Add the butter and vanilla, and cook on medium heat for 1 to 2 minutes more, stirring often, until the mixture is thick and smooth. Set aside to cool to for 20 to 30 minutes, until the mixture is lukewarm. (Transfer to a bowl and place in the refrigerator if you need to speed things up.)

To fill the cake, place one thin layer, top side down, on a cake stand or serving plate, and spread about 1 cup of the chocolate filling evenly over the surface. Cover with the other half of the same cake, bottom side up, and spread it with another cup of the filling. Continue with the third thin layer, placing it bottom side down and covering it with the remaining filling. Place the fourth thin layer on the filled cake, top side up, leaving it plain. Set aside for at least 30 minutes to firm up; or cover and refrigerate for several hours.

To complete the cake, beat the cooled frosting well, and spread it over the top and sides of the cake, using a butter knife dipped in hot water to smooth any rough spots. Let the cake stand for several hours before serving, or refrigerate overnight. If refrigerated, take out the cake about 2 hours before serving to allow it to come to room temperature.

Note: If you don't have buttermilk, stir 1 tablespoon of vinegar or lemon juice into 1 cup of milk, and let stand for 10 or 15 minutes to thicken.

Lady Baltimore Cake

by Nancie McDermott
Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations, Chronicle Books (2007)

My cousin Libbie Hall shared this family recipe for the queen of Southern cake extravaganzas, Lady Baltimore. Her father, Thaddeus Hall, came to North Carolina from Tennessee as a young man to study at Duke University. He stayed on to marry my Aunt Mary Elizabeth, and to serve as a beloved principal in a Durham city school. His sisters shared this Hall family recipe with my aunt, so that she could keep this magnificent cake a part of the Hall family celebrations. Gorgeous and delicious, this cake is reason enough for you to indulge in a pedestal cake stand if you don't have one already.

Filling

1/2 cup golden or dark raisins
1/2 cup finely chopped dried figs, apricots, cranberries, or dates
1/2 cup finely chopped pecans or walnuts
2 Tablespoons brandy, sherry, orange juice, or grape juice

Royal Three-Layer White Cake

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup milk
1-1/2 cups sugar
1/2 cup (1 stick) butter or shortening, softened
4 egg whites

Icing

1 cup sugar
2 egg whites
1/4 cup light corn syrup
1/4 teaspoon salt
1/4 teaspoon cream of tartar
1 teaspoon vanilla extract

To begin make the filling, in a small bowl, combine the raisins, figs, and pecans, and toss to mix well. Add the brandy or juice and toss to mix well. Set aside for 1 hour, or up to 1 day.

To make the cake, heat the oven to 350ºF. Grease three 8-inch or 9-inch round cake pans, line each one with a circle of waxed paper or parchment, and flour the pans. In a medium bowl, combine the flour, baking powder, and salt, and stir with a fork to mix well. Add the vanilla to the milk and set both mixtures aside.

In another medium bowl, beat the egg whites with a mixer at low speed until foamy, and then beat at medium-high speed until they become shiny, thick, and stiff, but not dry.

In a large bowl, cream the sugar and butter with a mixer at high speed until light and fluffy, stopping to scrape down the sides of the bowl now and then. Reduce the mixer's speed to low, and carefully pour in the milk and the vanilla, beating only until blended.

Add the flour mixture to the batter all at once, and beat at low speed only until the flour disappears. Add half the egg whites, folding gently with a rubber spatula or a large spoon until they are mixed well into the batter. Fold in the remaining egg whites gently, and then quickly divide the batter among the 3 cake pans.

Bake at 350ºF for 25 minutes, or until the cakes are golden, spring back when touched gently in the center, and begin to pull away from the sides of the pans.

Let the cakes cool in the pans for 5 minutes on wire racks or folded kitchen towels. Then turn out the cakes onto wire racks or plates, carefully remove the waxed paper from the bottoms, and then turn the cakes top side up to cool completely.

To make the icing, bring about 3 inches of water to a boil in a medium saucepan or in the bottom of a double boiler. Meanwhile, combine the sugar, egg whites, corn syrup, salt and cream of tartar in a large, heat-proof bowl that will fit snugly over the saucepan, or in the top of the double boiler. Beat for 1 minute with a mixer at low speed, until the egg white mixture is foamy and well combined.

Place the mixing bowl or the double boiler top over the pan of boiling water, and adjust the heat to maintain a gentle boil. Using a hand-held electric mixer, beat the sugar–egg white mixture at high speed for 7 to 14 minutes, until it swells into a voluptuous cloud of icing that holds firm curly peaks when the beaters are lifted. Remove from the heat, add the vanilla, and beat for 2 minutes more, scraping down the bowl once or twice.

To complete the filling, scoop about 1 1/2 cups of the icing into a medium bowl, and stir in the dried fruits and nuts, juice and all. Mix well and set aside.

To complete the cake, place one layer on a serving plate, top side down, and scoop half the filling onto the cake. Spread the filling over the cake layer, making it a bit thicker around the edges. Cover with a second layer, top side down, and spread the remaining filling the same way.

Place the third cake layer on the second one, top side up, and then ice the entire cake with the remaining icing, spreading it evenly over the sides and then the top. Use a table knife to swirl the icing into beautiful peaks and curls.

Hummingbird Cake

by Nancie McDermott
Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations, Chronicle Books (2007)

Hummingbird cake is a modern classic that showed up in community cookbooks in North Carolina in the early '70s, and achieved stardom after it was featured as a reader's recipe in Southern Living magazine in 1978. It has been captivating people around the country ever since. Wonderfully rich and pretty in an understated way, it features delicious layers moistened by pineapple and bananas, and a yummy cream cheese frosting studded with pecans. It's all the more impressive for the fact that it is quite simple to make. Stir together the ingredients with a wooden spoon, and you'll have the cake in the oven in a few minutes' time. If you want to skip the frosting, you can spread the layers with sweetened whipped cream.

Cake

3 cups all-purpose flour
2 cups sugar
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
3 eggs, slightly beaten
3/4 cup vegetable oil
1-1/2 teaspoons vanilla extract
One 8-ounce can crushed pineapple (do not drain)
2 cups mashed ripe bananas
1 cup finely-chopped pecans

Pecan-Cream Cheese Frosting

One 8-ounce package (1 cup) cream cheese, softened
1/4 cup (1/2 stick) butter, softened
One 16-ounce box (about 3 2/3 cups) confectioners' sugar
1 teaspoon vanilla extract
1/2 cup finely chopped pecans

To make the cake, heat the oven to 350ºF. Grease and flour three 8-inch or two 9-inch round cake pans and set aside. Combine the flour, sugar, cinnamon, baking soda, and salt in a large bowl, and use a fork to mix well.

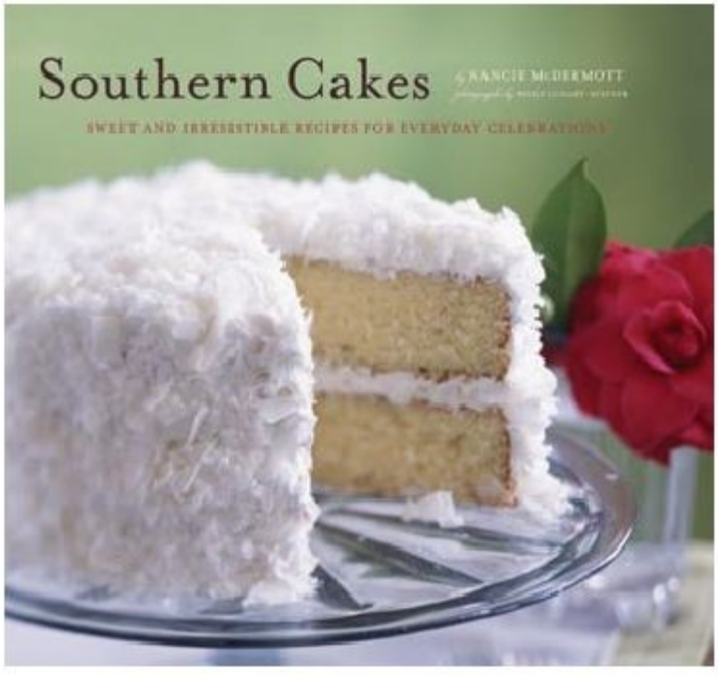
With a large wooden spoon, mix in the beaten eggs, oil, vanilla, pineapple, pecans, and bananas. Mix well, stirring gently just enough to blend everything into a good, thick, nubby batter.

Divide the batter evenly among the cake pans and bake for 20 to 25 minutes, until the cakes are nicely browned and pulling away from the sides of the pans.

Cool the cakes in the pans on wire racks or folded kitchen towels for about 15 minutes. Then gently turn out the cakes onto wire racks or plates. Turn the layers top side up, and let them cool completely.

Get this...

Take a journey with Nancie McDermott through her collection of Southern cakes.



To make the frosting, in a medium bowl, combine the cream cheese and butter and beat with a mixer at low speed to mix well. Add the confectioners' sugar and vanilla and beat until the frosting is fluffy and smooth, stopping once or twice to scrape down the bowl and blend everything thoroughly. Add the pecans, and stir well.

To complete the cake, place one layer, top side down, on a cake stand or a serving plate, and spread frosting on the top. Place the second, top side up, on the first layer. Frost the sides and then the top of the cake. Refrigerate the cake for 30 minutes or so, to help the icing set.

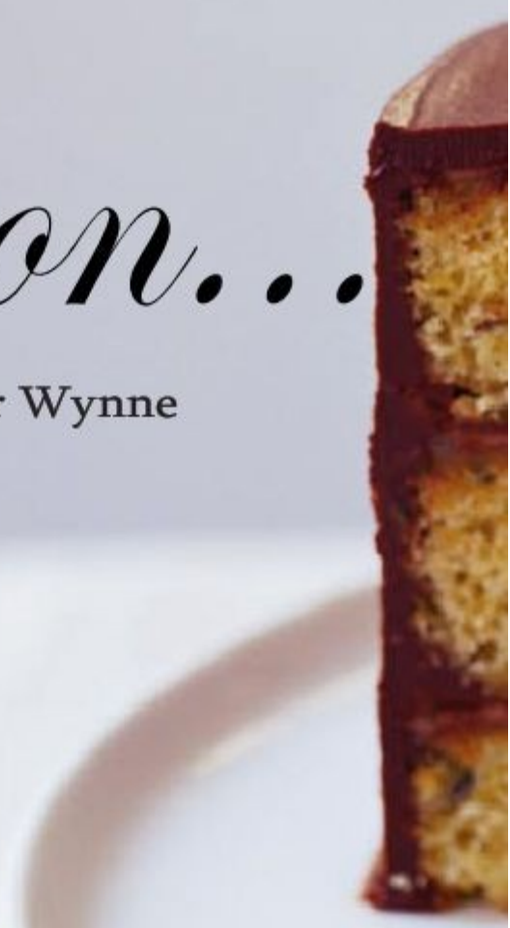
This cake will have everyone humming with delight.

photograph by Vera Shepherd

Editors' Notes:
It is also delicious with no frosting or with just a dollop of fresh whipped cream. I omitted the pecans in the frosting and decrease the powdered sugar to 10 ounces. The bananas and pineapple make this cake very flavorful and moist.

irresistible Cakes for Every Season...

with Alisa Huntsman and Peter Wynne
photographs by Tina Rupp



What celebration is ever complete without a cake? A classic home baked layer cake is a powerful reminder of children birthdays, weddings, anniversaries, and other family celebrations.

In Sky High, Alisa Huntsman and Peter Wynne put together a collection of more than 40 decadent triple-layer cake recipes. There are both new flavors combination and updated versions of popular classics. You'll find such delights as Scotch Whisky Cake, Marbled Lemon-Blueberry Butter Cake, Santa Fe Blue Cornmeal Cake with Caramel Cream, and Key West Cake to name a few. There are even three astonishingly beautiful wedding cakes that may inspire you to tie the knot. From luscious chocolate creations to drizzled caramel, you will find a cake for every occassion and season.

For dessert lovers everywhere—especially those who wish birthdays came more than once a year—this collection of originally flavored, accessible, and simply but beautifully decorated cakes will take simple cakes to new heights with Sky High.

Spring...

Pistachio Petit Four Cake

by Alisa Huntsman and Peter Wynne, **Sky High Irresistible Triple-Layer Cakes**, Chronicle Books (2007)

Marzipan, apricot preserves, and a dark chocolate glaze turn a pistachio butter cake into an irresistible dessert reminiscent of European petit fours glaces.

Makes an 8-inch triple-layer cake; serves 12 to 16

1 cup skinned pistachio nuts
1-2/3 cups sugar
2 cups cake flour
1 Tablespoon baking powder
1/2 teaspoon salt
2 sticks (8 ounces) unsalted butter, at room temperature
1/2 cup milk
2 teaspoons vanilla extract
5 eggs, lightly beaten
Marzipan (recipe follows)
3/4 cup apricot preserves
Dark Ganache Glaze (recipe follows)
Marzipan rose for decoration

1. Preheat the oven to 350 degrees F. Butter three 8-inch round cake pans. Line the bottom of each pan with a round of parchment or waxed paper and butter the paper.

2. Spread out the pistachios in a baking pan and toast in the oven for 7 to 10 minutes, until lightly colored. Transfer to a dish and let cool completely. Finely chop the pistachios and set 1/2 cup aside for decoration.

3. Put the remaining ½ cup pistachios in a food processor. Add the sugar and pulse just enough to grind them finely. Pour into a large mixing bowl and add the flour, baking powder, and salt. Blend with the mixer on low for 30 seconds.

4. Add the butter, milk, and vanilla and with the mixer on low, beat until completely incorporated. Raise the speed to medium and beat until light and fluffy, 2 to 3 minutes. Add the beaten eggs in 2 or 3 additions,

scraping down the sides of the bowl well and mixing only long enough to blend after each addition. Divide the batter among the prepared pans.

5. Bake for about 25 minutes, or until a cake tester or wooden toothpick inserted in the center comes out clean. Allow the layers to cool in the pans for 10 minutes. Turn out onto wire racks, carefully peel off the paper liners, and let cool completely.

6. Roll out a third of the Marzipan on a work surface dusted with a little confectioners' sugar to about 1/8-inch thickness. Set one of the cake pans upside down on the marzipan and trim around it with a small knife to make an 8-inch round. Repeat two more times with the remaining Marzipan. Save all your scraps to make a rose for decoration, if you like.

7. To assemble the cake, place one cake layer on a cake board, flat side up. Spread 1/4 cup of the preserves evenly over the top, leaving a 1/4 margin all around. Place one marzipan round on top of the preserves and spread 1/3 cup of the Dark Ganache Glaze over the marzipan so that it completely covers the surface. Repeat with the second layer, adding more preserves, another round of Marzipan, and more Dark Ganache Glaze. Top the cake with the third layer. Spread the last of the apricot preserves over the top of the cake and cover it with the last round of marzipan.

8. Place the cake on a wire cooling rack that is nesting in a baking pan. Pour the remaining Dark Ganache Glaze over the cake, in several additions, spreading to coat the top and sides. Allow the ganache to set. Carefully lifting the cake with one hand under the board, press the reserved chopped, toasted pistachio nuts around the sides of the cake with the other. Decorate the top with a single marzipan rose.

Marzipan

Makes about 10 ounces

8 ounces almond paste
1-1/2 cups confectioners' sugar
1/4 cup light corn syrup

1. Crumble the almond paste into a large mixing bowl. Use an electric mixer on low speed to soften the almond paste. Add the confectioners'

sugar and corn syrup and beat until smooth. Wrap the marzipan well in plastic so it doesn't dry out, and allow to rest at room temperature for 1 to 2 hours before rolling out.

Dark Ganache Glaze

Makes about 3 cups

1 pound extra bittersweet chocolate
1-1/4 cups heavy cream

Chop the chocolate coarsely and put it in a heatproof bowl. Bring the cream to a bare simmer. Pour the hot cream over the chocolate and let stand for 5 minutes. Whisk until smooth and use the glaze soon after making so that it doesn't set.

Making Marzipan Roses

1. First tint the marzipan, if desired, by kneading in a tiny amount of paste food coloring, dabbing just a small bit onto the marzipan with the tip of a toothpick. (Unlike ordinary food coloring, paste colors are highly concentrated.)

2. Flatten the tinted marzipan into a disk and roll out on a work surface dusted with confectionersí sugar or between 2 sheets of waxed paper to a sheet 1/8 inch thick.

3. With a 1 1/2-inch round cookie cutter, cut out 8 or 9 circles. Cover all the marzipan you are not using immediately with plastic wrap so it doesnít dry out.

4. Roll one piece of marzipan into a ball the size of a marble and pinch with your fingers to shape into a cone about 1 to 1 1/4 inches high, tapering to a fine point at the top.

5. Take another round of marzipan and wrap it like a petal around the cone, pinching it at the bottom to adhere and at the top to thin and ruffle slightly like a flower.

6. Repeat with the remaining petals, overlapping slightly as you work your way around. If necessary, use a little water to help glue the marzipan in place.

Get this...

Any cake looks luscious under these cake stands...So, don't be shy. Show off your cakes!

Coronation Antique Nickel Cake Stand with Glass Cloche stores and serves pastries with elegant style in this nickel and glass cake stand. The stand is crafted of antique nickel. The cloche is made of durable, clear glass. Together, the set makes a great gift idea for any occasion. The set overall measures 8-3/4 inches tall and 10-1/2 inches in diameter. amazon.com

Ursula Tea cake dome and pedestal set; 12.5"H, 7.5"W Juliska glasses are mouth blown by artisans in the hills outside Prague. The techniques they use have been passed down through generations of skilled glassmakers. Working on each item in teams of three, these artisans have perfected a seamless sequence of motions to create extraordinary magic. Being handmade, no two pieces of Juliska are identical. Juliska glass is lead-free. amazon.com

Venetian **Scroll Collection Crema Cake Stand.** The Venetian Scroll Collection of fine tableware gracefully combines ceramic and metalwork. Create a fabulous look with this cake stand. The ceramic plate comes in a crema finish. The aluminum frame is decorated with classic flourishes and comes in a rich bronze finish. A beautiful look for your kitchen and table. Aluminum, glass and ceramic. Crema and bronze finishes. 14 1/2" wide. 17" high. 14 1/2" deep. amazon.com

Peach Melba Cake
with Raspberry Cream

by Alisa Huntsman and Peter Wynne, **Sky High Irresistible Triple-Layer Cakes**, Chronicle Books (2007)

Two fruit purees—peach and raspberry—flavor the mousse filling and cream frosting of this cake respectively. The recipes are designed to make extra of both so that there is enough to decorate each dessert plate with a beautifully simple but dramatic technique. Best of all, the purees are made with frozen fruit, so this glorious dessert can be enjoyed year-round.

Makes an 8-inch triple-layer cake; serves 12 to 16

Cream Cake (recipe follows)
1/4 plus 2/3 cup sugar
1/4 cup plus 2 Tablespoons peach liqueur or schnapps
1 pound peaches, peeled and pitted fresh or thawed frozen with juices
1 Tablespoon freshly squeezed lemon juice
1 teaspoon unflavored gelatin powder
1 cup heavy cream
Raspberry Cream (recipe follows)

1. Bake the Cream Cake as described below. While the cake layers are cooling, make a peach syrup: Combine 1/4 cup of the sugar and 1/2 cup water in a small saucepan over medium heat. Bring to a simmer, stirring to dissolve the sugar. Continue to cook until the syrup is reduced to 1/2 cup. Remove from the heat and stir in 1/4 cup of the peach liqueur.

2. Make the peach mousse for the filling: Combine the peaches, the remaining 2/3 cup sugar, the lemon juice, and 1/4 cup water in a nonreactive saucepan. Bring to a boil, reduce the heat to medium-low, and simmer until the fruit is soft. Transfer to a blender and puree until smooth. Do this with great caution. A blender canister filled with hot liquid has a tendency to send the liquid out the top! An unwelcome steam/puree shower that can cover everything in sight! Measure out 1 cup of peach puree and set aside for garnish. Place the remaining peach puree in a large mixing bowl.

3. Soak the gelatin in the remaining 2 tablespoons peach liqueur in a small

Summer...

heatproof bowl for about 5 minutes. Microwave on low for 10 to 15 seconds to heat; stir to dissolve the gelatin. Whisk into the peach puree in the large bowl.

4. In another large bowl, chilled, with chilled beaters, whip the cream until stiff. With a rubber spatula, fold the whipped cream into the peach puree.

5. To assemble the cake, place one cake layer, flat side up, on a cake stand or serving plate. Soak with 1/4 cup of the peach syrup and spread half the peach mousse over the cake. Repeat with the second layer, using another 1/4 cup syrup and the remaining mousse. Top with the last layer of cake and soak it with the last of the syrup. Cover with plastic wrap and allow the cake to chill until set, about 1 hour.

6. While the cake sets, make the Raspberry Cream. Frost the cold cake with 2 to 2 1/2 cups of the Raspberry Cream. Put the remainder in a pastry bag fitted with a large (3/8-inch) star tip and pipe shells around the edge of the cake. Refrigerate, uncovered, for at least 2 hours and up to 8 hours before slicing.

7. To serve, dollop several small spoonfuls of the reserved peach and raspberry purees around the edge of each dessert plate. With a toothpick, swirl them together to create a marbled design. Place the cake slices in the center.

Cream Cake

While this scrumptious cake is made with cream, it actually contains less fat than many desserts because there is no butter in the batter. These layers can be baked a day ahead; wrap well in plastic and refrigerate.

Makes three 8-inch layers

1-3/4 cups cake flour
3-3/4 teaspoons baking powder
1/2 teaspoon salt
1 cup heavy cream
2 teaspoons vanilla extract
1-1/4 cups sugar
2 whole eggs
2 egg yolks
3 Tablespoons buttermilk

1. Preheat the oven to 350 degrees F. Butter three 8-inch round cake pans. Line the bottom of each pan with a round of parchment or waxed paper and butter the paper.

2. Sift together the flour, baking powder, and salt. Return the dry ingredients to the sifter and set aside.

3. Combine the cream and the vanilla in a large mixer bowl. With the mixer on high, whip the cream until soft peaks begin to form. Reduce the mixer speed gradually to low and beat in the sugar, but do not whip until stiff. Add the whole eggs and egg yolks and continue mixing until the batter forms soft peaks.

4. Sift about a third of the dry ingredients over the batter and fold in by hand. Repeat 2 more times until all of the flour mixture has been added. Finally, fold in the buttermilk. Divide the batter among the three prepared cake pans.

5. Bake the cake layers for 18 to 20 minutes, or until a cake tester or w wooden toothpick inserted in the center comes out clean. Allow the cakes to cool in the pans for 10 minutes; then invert them onto wire racks. Carefully peel off the paper, and allow them to cool completely.

Raspberry Cream

Makes about 3 cups plus extra raspberry puree

12 ounces unsweetened frozen raspberries, thawed, with the juices
1 cup heavy cream
1/4 cup sugar
1 teaspoon rosewater

1. Put the raspberries and their juices in a medium nonreactive saucepan and cook over medium-low heat, mashing the berries with a large spoon, until they give up all their juices, about 15 minutes. Let cool, then puree in a blender or food processor. Strain through a sieve to remove the seeds; there will be about 1 cup raspberry puree.

2. In a chilled bowl with chilled beaters, whip the cream until stiff. Measure 1/3 cup of the raspberry puree into another bowl. Add the sugar and rosewater and stir until the sugar dissolves. Fold in the whipped cream. Sweeten the remaining raspberry puree with additional sugar to taste and use for garnish.

Autumn...

Halloween Sweet Potato Cake

by Alisa Huntsman and Peter Wynne, **Sky High Irresistible Triple-Layer Cakes**, Chronicle Books (2007)

Pale orange cake moist with sweet potato, covered with a light, creamy chocolate frosting, offer the perfect dessert palette for an autumn holiday like Halloween. While you could bake the sweet potato in advance, the batter comes together more easily when the potato puree is warm.
Decorate the frosted cake, if you like, with candy corn or small candy pumpkins. (A deft change of decoration could easily transform this into a Thanksgiving cake.)

Makes a 9-inch triple-layer cake; serves 16 to 20

2 medium or 1 large sweet potato (about 12 ounces)
3 cups cake flour
3 teaspoons baking powder
1-1/2 teaspoons ground cinnamon
3/4 teaspoon grated nutmeg
1/4 teaspoon ground cloves
5 eggs, separated
2-1/4 cups sugar
1 stick (4 ounces) plus 2 Tablespoons unsalted butter, at room temperature
1-1/2 teaspoons vanilla extract
1-1/4 cups milk
Chocolate Cream Cheese Frosting (recipe follows)
Orange Cream Filling (recipe follows)

1. Preheat the oven to 400 degrees F. Prick the sweet potatoes in 2 or 3 places, set in a small baking dish and roast for 1 hour, or until the potatoes are very soft and their juices are oozing. Remove from the oven and let cool slightly.

2. Reduce the oven temperature to 350 degrees F. Butter the bottoms and sides of three 9-inch round cake pans. Line with rounds of parchment or waxed paper and butter the paper.

3. As soon as the sweet potatoes are cool enough to handle, peel off the skin and remove any dark spots. Cut the potatoes into chunks and put into a food processor. Puree until smooth. Measure out 1cup sweet potato puree for this recipe. Any leftover is cook's bonus.

4. Sift together the flour, baking powder, cinnamon, nutmeg, and ground cloves. Set these dry ingredients aside. In a large mixer bowl with an electric mixer on medium speed, beat the egg whites until frothy. Raise the speed to high and gradually beat in 1/4 cup of the sugar. Continue to beat until the egg whites form moderately stiff peaks.

5. In another large bowl, combine the sweet potato puree, softened butter, vanilla, and the remaining 2 cups sugar. Beat until the mixture is light and fluffy. Add the egg yolks one at a time, beating well and scraping down the sides of the bowl after each addition. With the mixer on low speed, add the dry ingredients and milk alternately in 2 or 3 additions, beginning and ending with the dry ingredients. (If using a hand mixer, you'll probably need to use medium-low speed.)

6. With a large rubber spatula, fold in a quarter of the beaten egg whites to lighten the batter. Then fold in the remainder just until no streaks remain; be sure not to overmix, or the batter will deflate. Divide the batter among the 3 prepared cake pans.

7. Bake for 25 to 30 minutes, until a cake tester or wooden toothpick stuck in the center comes out clean and the cake is beginning to pull away from the sides of the pan. Let the layers cool in their pans for 10 minutes. Then turn out onto wire racks, peel off the paper liners, and let cool completely, at least 1 hour.

8. To assemble the cake, put one layer, flat side up, onto a cake stand or serving plate. Fit a pastry bag with a 1/2-inch plain tip and fill with about 1 cup of the Chocolate Cream Cheese Frosting. Pipe a border around the top edge of the cake to create a rim. Fill the center with half the Orange Cream Filling, smoothing it to the chocolate border. Place a second layer on top of the filling, and pipe a border of frosting around it. Fill with the remainder of the filling, again smoothing it to the border. Place the third layer on top of all and use the rest of the frosting to cover the sides and top of the cake.

Chocolate Cream Cheese Frosting

Makes 3 cups frosting

10 ounces cream cheese, at room temperature
1 stick (4 ounces) unsalted butter, at room temperature
1 box (16 ounces) confectioners' sugar, sifted
1-1/2 ounces unsweetened chocolate, melted and cooled slightly

1. In a large mixer bowl, beat together the cream cheese and butter until well blended. Gradually add the confectioners' sugar in batches, sifting or shaking it through a sieve and scraping down the sides of the bowl several times. Beat until the mixture is light and fluffy, 2 to 3 minutes.

2. Measure out 1 cup of the sweetened butter and cream cheese and set aside for the orange cream filling.

3. Beat the melted chocolate into the remainder of the cream cheese mixture until thoroughly incorporated. Use at once.

Orange Cream Filling

Makes about 1 cup

1 cup sweetened cream cheese and butter mixture, reserved in Step 2 of Chocolate Cream Cheese Frosting (above)
2 Tablespoons frozen orange juice concentrate, thawed
1/4 teaspoon orange extract

Get this...

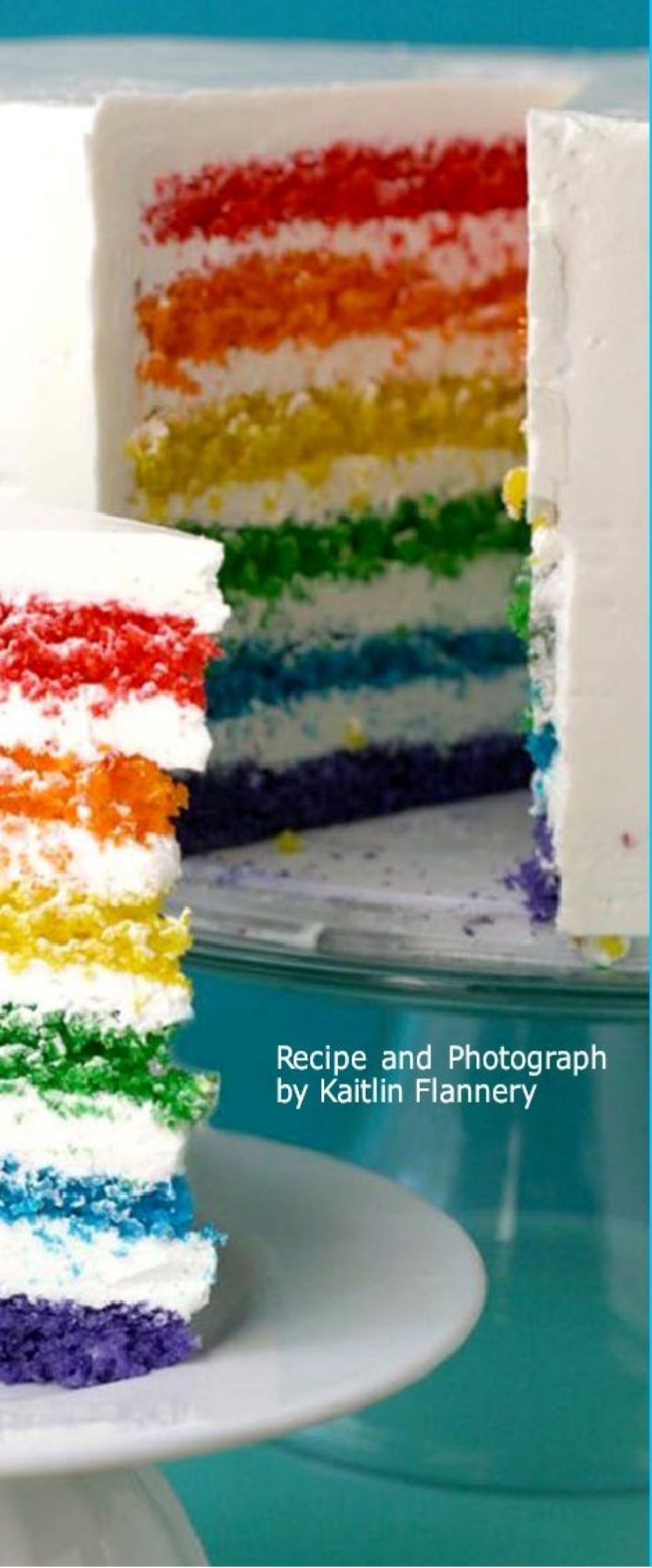
Stir together the sweetened cream cheese and butter, orange juice concentrate, and orange extract until well blended.

Baker's Note

Remove the butter and cream cheese from the refrigerator in plenty of time to allow both to become very soft before you start.

Alisa Huntsman graduated from the Culinary Institute of America and is the pastry chef at the Loveless Cafe in Nashville, Tennessee. Peter Wynne is an author and newspaper journalist.

CAKES that make YOU go... Mmm!



Super Epic Rainbow Cake

by Kaitlin Flannery

Disclaimer: THERE IS A LOT OF FROSTING IN THIS CAKE! PROCEED AT YOUR OWN RISK... I used a lot because I wanted the cake to be very striking visually. It is intentional.

White Cake
2 sticks butter, room temperature
2-1/3 cup white granulated sugar
5 egg whites, room temperature
2 teaspoons pure vanilla extract
3 cup cake flour
4 teaspoon baking powder
½ teaspoon salt
1-1/2 cup whole milk, warmed for 30 sec in microwave to bring to room temperature
Red, orange, yellow, green, blue and purple food coloring

1 Preheat the oven to 350°F. Oil and line how ever many 9" cake pans you have (I have three and I just reused them)

2 Sift together the flour, baking powder and salt. Set aside.

3 Cream the sugar and butter,

then add the egg whites (I cracked them all into one bowl) and add them a little at a time. Add the vanilla and mix until fully incorporated. Then, alternating between wet and dry, add the milk and flour mixture in two parts.

4 Divide the batter amongst 6 bowls (I did it by weight. Weigh your mixing bowl before you begin adding ingredients and then subtract the weight of the bowl from the final measurement after the batter is completed. Divide that number by six and add that weight of batter to each bowl), and then whisk a fair amount of the appropriate food color into each bowl. Pour into the pans and bake for 15 minutes each.

5 When you remove them from the oven, let them rest on the cooling rack, in the pan, for ten minutes. Then flip, cover, and stash them in the fridge to cool quickly.

Lemony Swiss Meringue Buttercream

To fill and crumb coat
9 egg whites
1-¾ cup granulated white sugar
4 sticks of butter, room temperature
2 teaspoon pure lemon extract

To frost
5 egg whites
1 cup granulated white sugar
2 sticks butter, room temperature
1 teaspoon pure lemon extract

Cook the egg whites and sugar in a small saucepan over medium heat, whisking constantly, until the sugar is completely dissolved (test by rubbing some between your fingers. If it's completely smooth, it's done). Pour into another bowl (a stand mixer is preferable) and whip on high speed to room temperature. Then, on a medium-slow speed, add the butter, waiting until each piece is completely incorporated before adding the next. After all the butter has been added, turn the mixer back to high speed and whip until it has come together, about five minutes. Add the extract, beat briefly and then use.

Kaitlin of Whisk Kid, blog from Michigan visit her and find out what has she been whisking in the kitchen.

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KitchenAid Artisan 5-Quart Stand Mixers

Now Designs Set of 6 Bowls

Chef's cotton apron, denim,by Sagaform

Le Creuset Balloon Silicone Whisk

Emile Henry Provencal Pie Dish

Chocolate and Caramel Cake

by Kaitlin Flannery

Super Chocolate Cake
3/4 cup heavy cream
1 cup dark chocolate chips (I used 52%)
2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1-1/2 sticks butter, cubed and at room temp
1 cup firmly packed brown sugar
2 eggs + 2 yolks, at room temperature
1 teaspoon pure vanilla extract

1 Preheat the oven to 350°F then grease and line two 6 inch pans.

2 Heat cream until steaming, then pour over chocolate. Allow to set for 5 minutes, then whisk gently to combine. Allow to cool to room temp (put it in the fridge/freezer for a bit, if you like).

3 In a small bowl, combine the flour, baking powder and salt. Set aside

Recipe and Photograph
by Kaitlin Flannery

4 Cream the butter and sugar. Add the eggs, one at a time, and then add both yolks plus the vanilla. Then, alternating between wet and dry (beginning with wet), add the flour and cream mixtures in 2 additions each. Be sure to scrape down the bowl!

5 Divide batter into the two prepared pans and bake 35-40 minutes.

Caramel Sauce
1 cup granulated white sugar
1/4 cup heavy cream

1 Prepare a small bowl by rubbing it with shortening/butter or spraying it with vegetable cooking spray so that the cooling caramel will not stick to it completely. Set aside.

2 Cook the sugar in a heavy-bottom pan until a dark amber color. Remove from heat and pour in the cream, stirring gently until combined and no longer bubbling. Pour into the prepared bowl and let rest until cool to the touch.

3 Be careful, hot sugar is.... Hot... It burns! The goal is to have a very soft caramel that is a little runny when cooled. You'll be adding it to buttercream.

Caramel Chocolate Swiss Meringue Buttercream
1-3/4 cup granulated white sugar
8 egg whites (save 2 yolks for the cake recipe!)
3-1/2 sticks (28 Tablespoons) unsalted butter, cubed and at room temperature
2 teaspoons pure vanilla extract
Caramel sauce from above recipe
1/4 cup dark chocolate, melted and cooled

1 Cook the egg whites and sugar in a small saucepan over medium heat, whisking constantly, until the sugar is completely dissolved (test by rubbing some between your fingers. If it's completely smooth, it's done).

2 Pour into another bowl (a stand mixer is preferable) and whip on high speed until room temperature. Then, on a medium-slow speed, slowly add the butter, a few pieces at a time, waiting until each addition is fully incorporated before adding more. After it has all been added, whip it until it thickens up, about five minutes, and add the vanilla.

3 Remove half of the buttercream, place in a separate bowl, and whip in the chocolate. Add the caramel to the remaining half. It may be necessary to heat the caramel slightly to make sure it is the correct consistency, but be careful it's not so hot that it will melt the buttercream!

TO ASSEMBLE THE CAKE, level and split each layer of cake so you have four layers of equal height. Fill with caramel buttercream, crumb coat with either frosting, and then frost completely with the chocolate buttercream. I decorated very simply by drizzling chocolate over the edges of the chilled cake. Additional caramel would also be great.

Get this...

Waechtersbach Medium Dipping Bowl, Set of 4

4-piece Stainless-steel spatula set

Now Designs Cakestand

Rachael Ray Bubble and Browns 1-qt and 1.5-qt. oval baker stoneware set

Mario Batali 5-piece Measuring Prep Bowl set

Bamboo Mini Dipping Bowl

Recipe and Photograph
by Linda Harper

Berry Surprise Cake

by Linda Harper

This cake is composed of a hollowed out genoise cake filled with berries and a cream/cream cheese mixture, and topped with a whipped cream frosting.
The instructions for this recipe were pretty lengthy, but logically broken down for each component of the dessert (cake, syrup, filling, topping). Check my notes and adjustments throughout the recipe.

Cake
2/3 cup all-purpose flour
3/4 teaspoon baking powder
Pinch of salt
4 large eggs
2/3 cup granulated white sugar
1 teaspon pure vanilla extract
1 Tablespoon unsalted butter, melted and cooled

1 Center a rack in the oven and preheat the oven to 350°F. Butter a 8-inch x 3-inch round cake pan, dust the inside with flour, tap out the excess and line the bottom with parchment paper. Put the pan on a baking sheet lined with parchment paper or a silicone mat.

2 Sift together the flour, baking powder and salt. Place the eggs and sugar in the bowl of a mixer of another large heatproof bowl and whisk to blend. Put the bowl in a skillet with an inch or two of simmering water and continue to whisk until the sugar dissolves completely and the mixture is just warm to the touch, about 3 minutes. Remove the bowl from the heat and whisk in the vanilla.

3 Working with a stand mixer fitted with the whisk attachment or with a hand mixer, beat on medium speed for about 5 minutes, until the mixture almost triples in volume and forms a ribbon that holds it shape for about 10 seconds when the beater is lifted.

4 Switch to a large rubber spatula, sift over half the dry ingredients and fold them in gently, don't overmix. Fold in the cooled, melted butter, then sift over the remaining dry ingredients and gently fold them in until well combined. Spread the batter evenly into the prepared pan with an offset spatula or the back of a large spoon.

5 Bake the cake for 30-33 minutes, or until the top is spring back to touch and the sides are pulled away from the pan. Transfer the cake to a rack and let it sit for 5 minutes, then run a small knife between the cake and the pan. Invert the cake and remove the pan and peel off the paper, and cool to room temperature. When cooled, the cake can be wrapped and kept at room temperature preferably overnight or wrapped airtightly and frozen for up to 2 months.

Syrup
1/3 cup water
3 Tablespoons granulated white sugar
1 to 2 Tablespoons kirsch, framboise liqueur, or raspberry syrup

Stir the water and sugar together in a small saucepan, bring to a boil and boil for 1 minute. Pour the syrup into a heatproof bowl. Stir in the liqueur and let the syrup cool to room temperature.

Filling
6 oz cream cheese, at room temperature
1/2 cup + 2/3 cup heavy cream
1 Tablespoon granulated white sugar
1-1/2 teaspoons pure vanilla extract

1 Add the cream cheese in a mixer bowl. Beat the cream cheese with an electric mixer fitted with the paddle attachmentl, at medium speed until soft, smooth and fluffy. Change the mixer speed to low. While beating, gradually add 1/2 cup of the cream, the sugar and vanilla. Increase the speed to medium and beat until the cream is combined and the misture is smooth. Scrape the mixture into a medium bowl.

2 Pour the remaining 2/3 cup cream into the same mixer bowl you beat the cream cheese mixture (there's no need to wash it). Beat the cream with an electric mixer fitted with the whisk attachment, whip the cream until it holds firm peaks. Stir about one quarter of the whipped cream into the cream cheese mixture, then fold in the rest.

Topping
1 cup cold heavy cream
3 Tablespoons powdered sugar, sifted
1 teaspoon pure vanilla extract
2 pints mixed fresh berries (raspberries, blackberries, and bluberries), for filling and topping

Just before you are ready to assemble the cake, whip the cream until it holds medium peaks. Add the sugar and vanilla and whip until the cream holds firm peaks. Cover the topping and refrigerate until ready to use.

TO ASSEMBLE THE CAKE, use a serrated knife, slice off the top 1/2 inch of the cake, set this layer aside. With the knife, cut a circle on top of the cake that is 1/2 inch in from the edges of the cake. Cut down through the outline, stopping between 1/4 and 1/2 inch from the bottom. With the aid of your knife and your fingers, carefully pull out the cake within this circle, leaving a hole for the filling. Transfer the cake to a platter or a cardboard round.
Brush the inside of the cake with some of the syrup and spoon a thin layer of the filling over the bottom. Scatter about 1/2 pint or more of the berries and cover with the remaining filling. Lift the reserved top layer onto the cake and press it down gently to form the cake. Using a large offset spatula or the back of the spoon, frost the top and sides of the cake with the topping. Place the berries carefully on top of the cake, piling them up in the center. Refrigerate the cake for at least 1 hour or for up to 6 hours before serving.

Linda Harper is a corporate serf navigating the business jungle by day, dreaming of opening her own pastry shop. Visit her blog, Tender Crumb, as she shares her passion for creating all things sweet and some savory, too!

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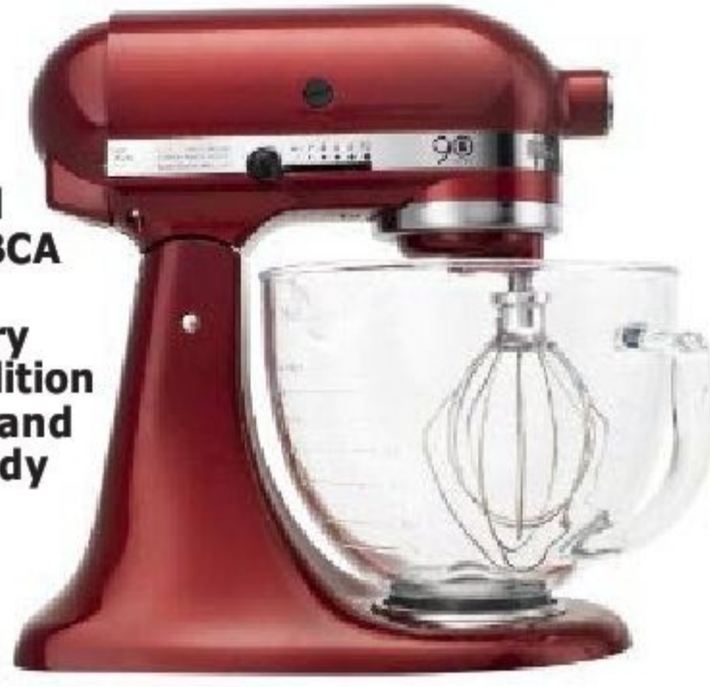
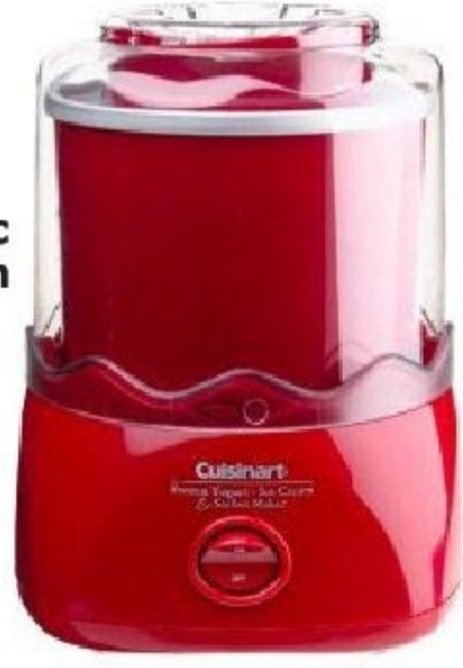


KitchenAid KSM158GBCA 90th Anniversary Limited-Edition 5-Quart Stand Mixer, Candy Apple Red

Le Creuset Amazon.com Exclusive 3-Piece Silicone Spatula Set



Cuisinart 1-1/2-Quart Automatic Ice Cream Makers

Blue Velvet Cake

with Cream Cheese Frosting and Fresh Blueberries

by Vera Shepherd

Cake
3-1/4 cup sifted cake flour
1-1/2 Tablespoons baking powder
1/2 teaspoon salt
14 Tablespoons unsalted butter, at room temperature
1-3/4 cup fine granulated sugar
5 Tablespoons *Sunset Valley Organics* freeze-dried blueberries powder
1 Tablespoons pure vanilla extract
1-1/4 cup whole milk
6 large egg whites, at room temperature
Blue gel food coloring

1 Preheat the oven for 350°F. Lightly grease the bottom of two 9-inch round cake pan with cooking spray oil or butter and coat with flour, and line with a round of parchment paper. In a large bowl, sift together the sifted flour, baking powder, and salt. In the measuring glass, mix the vanilla extract and milk, set aside.

2 In a large bowl, beat the butter and 1-1/2 cups sugar on high until smooth, pale yellow, and fluffy, about 3 to 4 minutes. Beat in blueberries powder and food coloring until well combined. Add the flour mixture to the batter in three stages with the wet ingredients; starting and finishing with the dry ingredients.

3 In a clean bowl of an electric mixer fitted with the whisk attachment, beat egg whites on high speed until soft peaks form. With mixer running, gradually add remaining 1/4 cup sugar; beat on high speed until stiff, glossy peaks form, about 4 minutes. Do not overbeat. Gently fold a third of the egg-white mixture into the cake batter until combined. Gently fold in remaining whites.

4 Divide the batter equally among the prepared cake pans. Bake for 30 to 35 minutes, or until a cake tester inserted near the center comes out clean. Remove the cakes from the oven, place on wire racks, and allow to cool 5 to 10 minutes in the pans. Remove the cakes onto the wire racks to fully cool.

Cream Cheese Frosting
One 8-ounce package (1 cup) cream cheese, softened
1/4 cup (1/2 stick) butter, softened
10-ounces powdered sugar, sifted
2 teaspoon pure vanilla extract
Sunsen Valley Organics Blueberry spread, or your favorite blueberry jam or preserve
2 pints fresh blueberries, picked, washed and dried

In a mixer bowl, combine the cream cheese and butter and beat with an electric mixer fitted with the paddle attachment at low speed to mix well. Add the vanilla and mix until combined. Gradually add the powdered sugar and beat until the frosting is fluffy and smooth, stopping once or twice to scrape sides and bottom of the bowl and blend everything thoroughly.

TO ASSEMBLE THE CAKE, place one layer, flat side up, on a serving plate or cake stand. Spread a thin layer of blueberry spread. Spread the cream cheese frosting on the blueberry spread. Arrange fresh blueberries on the frosting. Top with the other layer of cake. Frost the top and sides of the cake with the remaining frosting. Decorate with fresh blueberries and dust with powdered sugar, if desired.

Double Coconut Cake

by Vera Shepherd

A soft moist white cake made with coconut milk filled with a creamy coconut pastry cream, enrobed with a light topping, then coated with fresh shredded coconut, simply dreamy!

Coconut Cake
2-1/4 cups sifted cake flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
1-1/4 cups fine granulated white sugar
2 teaspoons pure vanilla extract
1 cup coconut milk (NOT coconut cream or cream of coconut)
4 large egg whites, at room temperature
1/4 teaspoon cream of tartar

1 Preheat oven to 350°F. Lightly grease three 9- x 2-inch round cake pans with cooking oil spray or butter and coat with flour; line bottoms with parchment paper rounds, set aside. Or, grease the pans bottom and sides with melted butter then coat with flour, tapping out excess flour.

2 Into a medium bowl, sift together flour, baking powder, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and 1 cup sugar until light and fluffy, 3 to 4 minutes, scraping down sides of bowl as needed. Mix the vanilla extract with the coconut milk. With mixer on low speed, add flour mixture in three parts, alternating with coconut milk and beginning and ending with flour; beat until just combined.

3 In a clean bowl with an electric mixer fitted with the whisk attachment, beat egg whites on medium speed until foamy. Add the cream of tartar, beat on medium-high until soft peak forms. With mixer on high speed, gradually add remaining 1/2 cup sugar in a steady stream until firm, glossy peaks form. Do not overbeat. Gently fold a third of the meringue into the cake batter with a large whisk until combined. Gently fold in remaining meringue until well combined. Do not overmix.

4 Divide batter evenly between prepared pans, smoothing with an offset spatula. Bake, rotating pans halfway through, until cakes are golden brown and a cake tester inserted in centers comes out clean, 25 to 30 minutes. Transfer pans to a wire rack to cool 20 minutes. Invert cakes onto rack; peel off parchment. Reinvert cakes, and let them cool completely, top sides up.

Coconut Pastry Cream
1/2 cup whole milk
1 cup coconut milk
1/4 cup fine granulated sugar
1/8 teaspoon salt
4 large egg yolks
2 Tablespoons cornstarch
1 Tablespoon all-purpose flour
1 Tablespoon unsalted butter
1/2 teaspoon pure vanilla extract

Photograph by Vera Shepherd

1 In a medium saucepan, combine two milks, sugar, and salt. Cook over medium heat until mixture comes to a simmer.

2 In a medium bowl, whisk together egg yolks, flour, and cornstarch until smooth. Whisking constantly, slowly pour about the hot-milk mixture into the egg-yolk mixture until it has been incorporated. Pour mixture back into saucepan, and cook over medium-high heat, whisking constantly, until it thickens and comes to a boil.

3 Add vanilla extract, the butter, and beat on medium speed until the butter melts and the mixture cools, about 5 minutes. Pour the pastry cream through a strainer over a bowl.

4 Cover with plastic wrap, pressing it directly onto the surface of the pastry cream to prevent a skin from forming. Refrigerate until chilled, at least 2 hours or up to 2 days.

Frosting
1-1/4 cup heavy cream, chilled
3 Tablespoons powdered sugar
2 teaspoons pure vanilla extract
3 cups shredded coconut, preferably fresh

Place the mixer bowl and the beaters in the refrigerator until cold. Add the cream, sugar, and extract in the chilled bowl. Mix on high speed until the cream is thick and firm. Be careful not to overbeat. Use immediately.

TO ASSEMBLE THE CAKE, use a serrated knife, to trim tops of cake layers to level, if desired.
Place one layer on a serving plate, bottom side up. Spread half of the pastry cream evenly with an offset spatula or back of a large spoon. Place other cake layer on top, top side down. Fill with the remaining pastry cream. Cover with the second layer, top side down. Top with the third layer.
Spread entire cake with frosting. Cover shredded coconut generously all over the top and sides of the cake, and carefully press more shredded coconut on any bare spot. Serve immediately or keep the cake in the refrigerator until ready to serve; bring the cake to room temperature before serving.

Editor's Note: Use fresh shredded coconut, it is well worth the effort. To quickly and effortless shred fresh coconut use a food processor.
Use coconut milk without any preservative, the flavor is far superior, just read the label.
We used *Sonoma Syrup Co.™ Pure Vanilla Bean Extract 'Crush'™*, it's made Madagascar Bourbon and Tahitian Vanilla, with vanilla bean seeds. **www.sonomasyrup.com**

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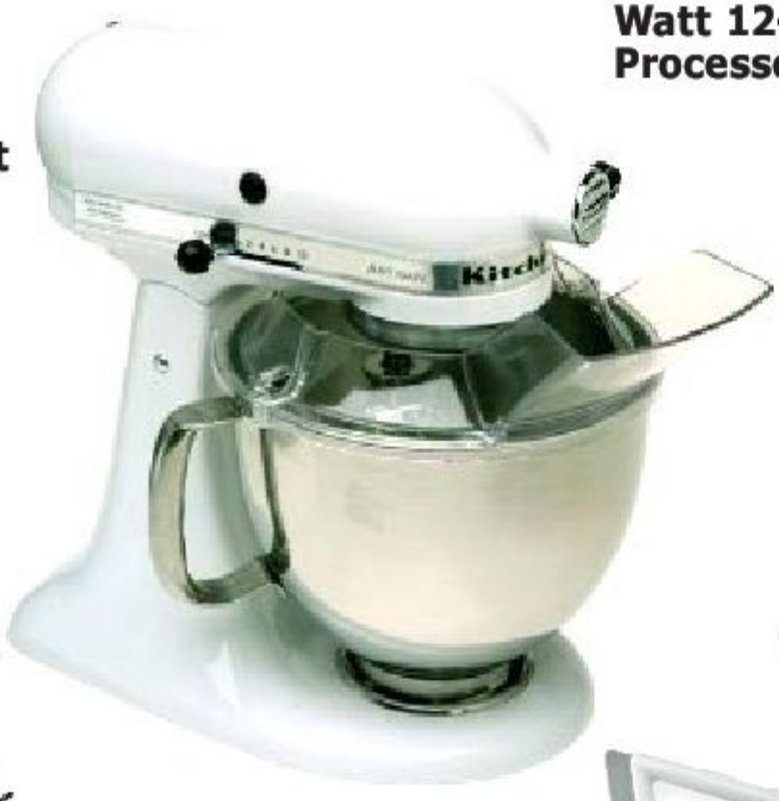

Cuisinart CSB-76 Smart Stick Hand Blender

New Metro Design Beater Blade for 5-Quart KitchenAid Tilt-Head Mixers

Heavenly Raspberry Cake *by Vera Shepherd*

filled with creme chantilly, fresh raspberries, and topped with raspberry white chocolate frosting

Cake
1 cup sifted cake flour
1-1/2 cups fine granulated white sugar
1 Tablespoon raspberry flavored gelatin, preferably Jell-O
1/4 teaspoon salt
10 large egg whites, at room temperature
1 teaspoon cream of tartar
2 Tablespoons raspberry liqueur, such as Chambord®
1/4 teaspoon rosewater, optional

1 Place the oven rack to lowest position. Heat oven to 350°F. Line the bottom of two 9 x 2-inches round pan with parchment paper. (Do not grease the pans.)

2 In a bowl, whisk together cake flour, 1/2 cup sugar, raspberry gelatin and the salt.

3 In a clean mixer bowl, beat the egg whites with electric mixer fitted with the whisk attachment on medium speed until frothy. Add the cream of tartar and increase speed to medium-high. Beat until soft peaks start to form. While still beating, slowly add the remaining 1 cup sugar. Continue beating until whites are very thick and firm peaks form when beater are lifted. Beat in the raspberry liqueur and rosewater essence, if desired.

4 Sift 1/3 of the flour mixture over the meringue and fold with a large whisk. Repeat twice with the remaining flour mixture, and fold until incorporated. Pour the batter dividing evenly into prepared pans. Spread the batter evenly. Run a rubber spatula through the batter to remove any air pockets.

5 Bake 30 to 35 minutes, or until top of cake springs back when lightly pressed with fingertip or a cake tester or wooden skewer inserted into the center of the cake comes out clean. Immediately invert the pan onto a wire rack. Cool completely, upside down.

6 To unmold, run a thin-bladed knife around all sides of pan. Invert cake and remove pan and peel the paper.

Editor's Note: Do not substitute cake flour. Sift the cake flour before measuring. You can start baking this cake up to two days ahead.

Keep the completed cake covered and refrigerated. Take the cake out of refrigerator and leave at room temperature for at least 10 minutes before serving.

The egg whites are easier to separate when they are cold.

What to do with the egg yolks... Make creme brulee, pastry cream, ice cream or creme anglaise.

Use a sharp serrated knife to cut the cake and clean the blade in between cuts for a clean cut.

A pink cake fit for a princess...this raspberry angel food cake is filled with fresh whipped cream and fresh raspberry, then frosted with a creamy raspberry white chocolate. It's so light... just heavenly!

photograph by Vera Shepherd

Creme Chantilly
4 Tablespoons powdered sugar, sifted
1/4 teaspoon pure vanilla extract
1 cup heavy cream
2 Tablespoons raspberry liqueur, such as Chambord®

Whip cream, vanilla, liqueur and powdered sugar until thicken and firm peak form when the beaters are lifted.

Raspberry White Chocolate Frosting
2 Tablespoons raspberry flavored gelatin, preferably Jell-O
2 Tablespoons raspberry liqueur
6 ounces cream cheese, soften
2 Tablespoons unsalted butter, soften
6 ounces good quality white chocolate, melted, cooled to room temperature

1 In a mixer bowl, beat the cream cheese, butter, raspberry gelatin and the raspberry liqueur with an electric mixer fitted with the paddle attachment until smooth. Scrape down the sides.

2 Add the melted white chocolate and mix until well combined and smooth.

1/4 raspberry preserves
Raspberry White Chocolate Frosting
Creme Chantilly
1 cup fresh raspberries

TO ASSEMBLE THE CAKE, place bottom layer, cut side up, on a serving platter or cake stand. Spread a thin layer with raspberry preserves.

Spread creme chantilly over the preserves. Arrange fresh raspberries on top of the filling. Spread a thin layer raspberry preserves on the other cake, cut side up. Flip the cake over, cut side down, place on top of the filling.

Spread the top and sides with raspberry white chocolate frosting. Decorate with fresh raspberries and white chocolate curls, if desired. Serve immediately or cover and refrigerate until ready to serve.

Editor's Notes: A quick and easy way to make chocolate curls, warm a bar of chocolate (no wider than the length of the cutting blade of a vegetable peeler) in the microwave, taking care not to melt. Using a sharp vegetable peeler, peel the side of the chocolate bar.

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Escali Primo Digital Scale

Chocolate Flan Cake by Keren Liao

This cake is dedicated for all the flan and chocolate cake lovers! Follow the recipe exactly. First, pour the caramel in the mold, then the cake batter and carefully pour the flan on top. After baking, the flan and the cake will 'magically' invert. Since the flan has a higher density than the cake, during baking it will migrate downward so when you unmold, the flan will be on top.

For Caramel
1 cup fine granulated white sugar
1/4 cup filtered water

1 Turn on the oven to 350°F and position the rack in the middle.

2 In a pan, add sugar and water bring to a boil over medium heat, stirring until sugar has dissolved. with a pastry brush dipped in cold water wash down any sugar crystals from side of pan. Boil, without stirring, swirling pan occasionally so caramel colors evenly, until dark amber. Carefully pour the caramel in a 10- x 3-inch round tube cake pan, tilting the pan to coat the bottom evenly. Boil a kettle of water.

3 Set out a deep pan, such as a roasting pan, that is larger than your cake pan that can serve as a water bath during baking.

Flan
4 large eggs
One 14 oz can sweetened condensed milk
3 cups whole milk
2 teaspoons pure vanilla extract

In a blender, combine the two milks, the eggs and the vanilla. Blend until smooth. Set aside. Make the cake.

Chocolate Cake
3/4 cup unsalted butter, softened
1 cup fine white granulated sugar
3 large eggs, at room temperature
2-1/2 teaspoons pure vanilla extract
1/4 cup unsweetened cocoa powder (not Dutch processed)
1-1/2 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 cup whole milk, at room temperature

1 With an electric mixer fitted with the paddle attachment, beat the butter and sugar at medium-high speed until light in color and texture. Scrape the bowl. Beat in the eggs one at a time mixing well after each addition. Beat in the vanilla.

2 Sift together the flour, baking powder, baking soda and cocoa. Beat in the milk until combined. Add about 1/2 of the flour mixture, mix until combined at low speed. Scrape the bowl, add the remaining flour mixture, mix on low until well combined. (The batter will be very thick.)

3 Quickly spread the cake batter evenly in the pan. Carefully pour the flan mixture with a ladle on the cake batter. Cover the top of pan with aluminum foil. Pull out the oven rack, set the cake into the large pan, then set both pans on the rack. Pour hot water around the cake pan to a depth of 1-inch. Carefully slide the pans into the oven, and bake for 60 minutes, or until the surface of the cake is firm to the touch. Remove from the water bath and cool to room temperature, about 1 hour. Cover and place in the refrigerator to chill throughly preferably overnight.

TO SERVE, carefully run a knife or an offset spatula around the edge of the flan cake to free the edges. Invert a rimmed serving platter over the cake pan, hold the two tightly together, then flip the two over. Gently jiggle the pan back and forth several times to insure that the flan cake has dropped, then remove the pan. Serve chilled with caramel sauce.

photograph by Vera Shepherd

Lemon Meringue Cake

by Vera Shepherd

If you like lemon meringue pie you'll love this so very light lemony cake enrobed with a billowy meringue with just the right amount of tang.

Cake
1/2 cup plus 1-1/2 Tablespoons sifted cake flour
1/4 teaspoon salt
4 large egg yolks, at room temperature
1 Tablespoons finely grated lemon zest
1/3 cup plus 2 teaspoons fine granulated white sugar
1/4 cup whole milk, at room temperature
3-1/2 Tablespoons vegetable oil
2 teaspoons pure vanilla extract
4 large egg whites, at room temperature
1 Tablespoon lemon juice, freshly squeezed
1/2 teaspoon baking powder

1. Place a sheet of parchment paper to fit the bottom of 13-x9-inches baking sheet. Preheat the oven to 350°F/180°C.

2. In a bowl, mix cake flour and salt with a whisk, set aside.

3. In a mixer bowl, mix the egg yolks with half of the sugar, lemon zest, until thicken and lighten. With the mixer on medium speed, slowly add the following ingredients in the following order: vegetable oil, milk, extract; mixing well after each ingredients. Scrape the bowl as needed. Remove the bowl and fold the flour mixture with a rubber spatula.

4. In another bowl, beat egg whites with lemon juice on medium-high until soft peak forms. Add the remaining sugar in steady stream and beat until medium-firm peak forms.

5. Mix batter with 1/3 of egg white mixture until combined with a whisk. Add the mixture into the remaining egg white mixture and gently fold with a large whisk until well combined. Add the baking powder and fold until well combined.

6. Pour the mixture into the prepared pan. Using a large offset spatula smooth it evenly into the corners. Bake in the center of the oven for 10-12 minutes, until just firm to the touch. Do not overbake. Let it cool on a cooling rack.

7. Unmold the cake, carefully peel off the parchment paper.

Lemon Filling
3/4 cup fine granulated sugar
2 Tablespoons cornstarch
1/8 teaspoon salt
3/4 cup cold filtered water
3 egg yolks, slightly beaten
Juice of a medium lemon and finely grated zest
1 Tablespoon chilled unsalted butter

Combine sugar, cornstarch and salt in a small saucepan. Gradually add water and whisk until well blended. Whisk in egg yolks, lemon peel and lemon juice. Cook over medium heat, whisking constantly until thick and bubbly. Boil one minute; remove from heat. Stir in butter. Cool to room temperature, without stirring. Before using mix a little. To fill cooled cupcake, cut the center of each cupcake. Spoon 1 to 2 teaspoons lemon filling into the cut-out center.

Meringue
3 egg whites, room temperature
3/4 cup fine granulated sugar
1 teaspoon cornstarch
2 teaspoons pure vanilla extract

In a bowl whisk the sugar and cornstarch. In a clean mixer bowl, whip egg whites until very soft peak form. Gradually add the sugar mixture until medium peak form. Use immediately.

To assemble, cut the cake in three equal strips. Place one layer on a platter. Evenly spread about 1/4 cup of the curd. Place another layer on top; spread about 1/4 cup of the curd. Then, place the last cake on top. Before serving make the meringue. Pipe or spread the meringue on the top and sides of the cake. Using a kitchen torch, brown the surface of the meringue until golden brown.

CAKES as easy as *one, two, three...*

Apple, Coconut, Ricotta Cake

"I love this kind of cake because it is so versatile. I usually bake them into a mini cake or cupcake mold, because they look so charming. Serve it for dessert with a scoop of ice cream, for breakfast with coffee, or with tea in the afternoon."

Ingredients

2 apples, peeled, cored and grated mixed with freshly squeezed lemon juice
1-½ cup all-purpose flour
1 teaspoon baking powder
160 ml coconut milk
1/2 teaspoon salt
1 cup granulated white sugar plus 1 Tablespoon
8 Tablespoons unsalted butter, at room temperature
1 large egg, beaten
½ cup ricotta cheese

Recipe and Photograph by Sylvia Helena La Capria

Directions

Heat oven to 350°F/175°C. Grease and flour a medium square, or rectangular pan. Sift together flour, baking powder and salt, set aside.

In a large bowl cream together sugar and butter. Beat in ricotta and then the egg. Add the coconut milk and mix well. Stir in flour mixture, and then mix in grated apples.

Bake in center of oven for 35 minutes, until golden brown. Place on a wire rack and allow cool. To serve, dust with powdered sugar.

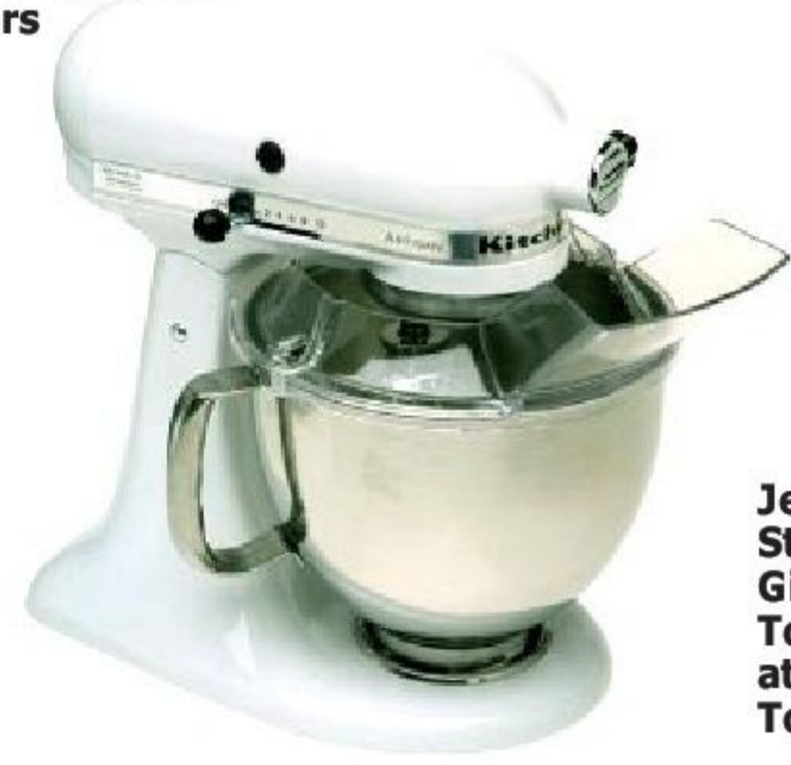
Sylvia of ***La Vida en Buenos Aires***, is an art director and blogs from Buenos Aires where she shares her adventures in this city and her passion for cooking.

Get this...

CorningWare French White 4-Ounce Ramekins, Set of 2

Now Designs Set of 6 Cereal Bowls

KitchenAid Artisan 5-Quart Stand Mixers



Jessie Steele Bib Gigi French Toile with attached Towel

Emile Henry Lion's Head Soup Bowls, Set of 2, Blanc

Pineapple and Coconut Cake

Recipe and Photograph by
Sylvia Helena La Capria

Ingredients

50 ml coconut milk
50 ml low-fat milk
50g canned crushed pineapple
50g glazed pineapple, cut in small dices
50 g unsalted butter, at room temperature
150g organic granulated white sugar
1 egg yolk
3 eggs white
10 ml canola or vegetable oil
120g all-purpose flour
35g cornstarch
2 teaspoons baking power
Pinch of salt

Directions

Preheat oven to 350°F/175°C. Grease and flour fluted or tube or medium loaf pan. In a bowl, add the flour, corn starch, salt and baking powder and mix with a wooden spoon or silicon spatula, set aside.

In a mixer bowl, add the butter and sugar, mix with electric mixer with the paddle attachment, until soft and fluffy. Add the egg yolk and eggs white and mix well. Slowly pour the oil and mix well.

Stir in the crushed and glazed pineapple. Mix in the coconut milk and milk. Add the flour mixture and mix carefully. Pour into prepared pan and bake for 50 to 55 minutes. Cool 10 minutes.

To make icing for the cake, stir 35ml coconut milk into 150g confectioners' sugar until smooth. Drizzle over the warm cake.

Almond Rose Raspberry Cake

by Jiraphan Poonthanasetha

Photograph by Jiraphan Poonthanasetha

*This is the first recipe I tried from **Confidences Sucrees** by Pierre Hermé and Julie Andrieu, and it's great. The recipes in this book are suitable for home baker and very easy to follow. The cake filled the kitchen with a sweet aroma of rose and raspberry...the perfect combination. Use fresh raspberries instead of the frozen berries, the color will be brighter and the berries will not be soggy.*

Ingredients

160g unsalted butter
110g powdered sugar
170g almond flour
3 egg yolks
1 egg
80g cake flour
3 egg whites
40g granulated white sugar
25g whole milk
40g rose water
125g fresh raspberries

Directions

Preheat the oven to 180°C.
Mix rose water with milk. Sift the cake flour, set aside.

Cream the butter, powdered sugar and almond powder in a large mixing bowl until fluffy. Add the egg and egg yolks, beating well. Add the rose water and milk mixture, beat well.

Beat egg whites and granulated sugar until soft peak form.

Use a rubber spatula folding the flour mixture into the butter mixture in alternately with the meringue, stir until just blended.

Pour 1/3 of the batter into the pan, then put the raspberry on top. Pour another 1/3 of the batter and put the raspberry on top of the batter again. Pour the last part of the batter. Bake for 50-60 minutes or until a toothpick insert in the middle of the cake comes out clean.

Jiraphan, a.k.a. Pook, of *Daily Delicious*, blogs from Thailand where she shares her passion for cookbooks and baking.

Let's roll it...
recipe and photograph by Vera Shepherd

Jelly Roll

Jelly roll or swiss roll is simply a light-as-air sponge cake filled and rolled up. Like many good things it requires just a few easy ingredients. Ditch the kitchen towel, this cake is so moist and flexible, there is no need to roll between a towel and unroll it before filling and re-rolling.

Cake

1/2 cup plus 1-1/2 Tablespoons sifted cake flour
1/4 teaspoon salt
4 large egg yolks, at room temperature
1/3 cup plus 2 teaspoons fine granulated white sugar
1/4 cup whole milk, at room temperature
3 Tablespoons vegetable oil
2 teaspoons pure vanilla extract
4 large egg whites, at room temperature
1/2 teaspoon cream of tartar
1/2 teaspoon baking powder

Filling

1 to 2 cups jam, jelly or preserves, any flavor
1/2 cup chilled heavy cream
1 Tablespoon powdered sugar
1/4 teaspoon pure vanilla extract

1. Place a sheet of parchment paper or silicone mat to fit the bottom of 18-x 13-inches baking sheet. (Skip this step if using silicone mat.) Preheat the oven to 350°F/180°C.

2. In a bowl, mix cake flour and salt with a whisk, set aside.

3. In a mixer bowl, mix the egg yolks with half of the sugar, until thicken and lighten. With the mixer on medium speed, slowly add the following ingredients in the following order: vegetable oil, milk, extract; mixing well after each ingredients. Scrape the bowl as needed. Remove the bowl and fold the flour mixture with a rubber spatula.

4. In another bowl, beat egg whites with the electric mixer fitted with the whisk attachment, on medium speed, until foamy. Add the cream of tartar and beat on medium-high for 2 to 3 minutes. Add the sugar in a steady stream while the mixer is on. Beat on high until smooth, moist, shiny and medium-firm peaks form.

5. Mix batter with 1/3 of egg white mixture until combined with a whisk. Add the remaining egg white into the mixture and gently fold with a large whisk until well combined. Add the baking powder and fold until well combined.

6. Pour the mixture into the prepared pan. Using a large offset spatula smooth it evenly into the corners. Bake in the center of the oven for 10-12 minutes, until just firm to the touch. **Do not overbake**. Place the jam in a bowl and stir well to loosen, reserve.

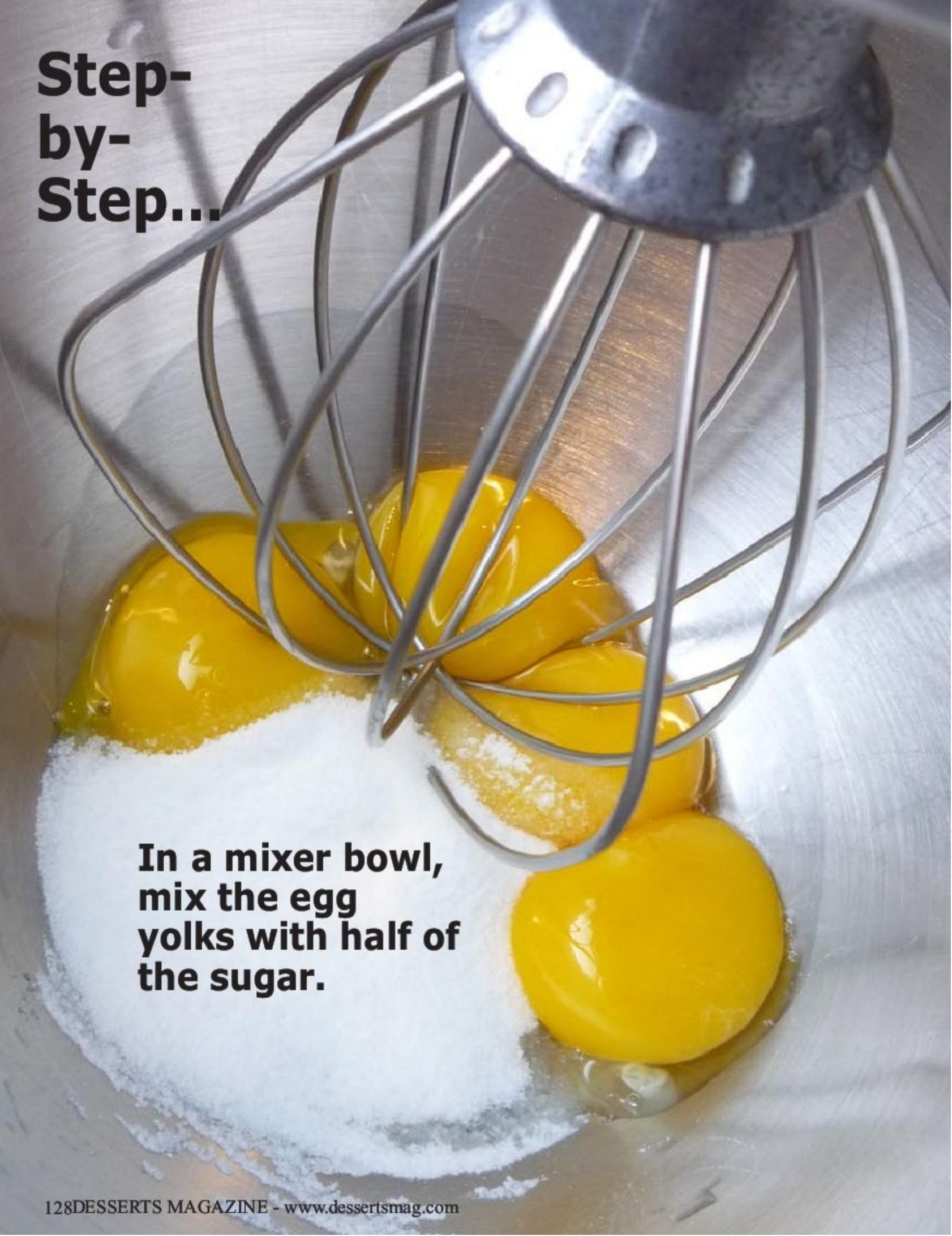
7. Lay a piece of parchment paper that is larger than the cake on top. Dust the parchment paper with sugar.

8. Run a dinner knife around the edge of the warm cake and turn out onto the sugar-dusted paper. Peel the paper off the cake. Let it cool completely. If using a silicone mat, let it cool completely in the pan on the cooling rack. Once cooled remove the silicone mat with the cake from the pan. If the cake stick on the mat carefully run a large offset spatula between the cake and the mat.

To assemble, evenly and thinly spread the jam, leaving about 1/2-inch border all around. Whip cream, powdered sugar, extract until soft peaks form; spread over jam. Roll the cake starting at the short end. Cut about 1/4 inch of both ends. Place the cake on a serving platter, seam side down. Keep covered and refrigerated until ready to serve. When ready to serve, let the cake come to room temperature and dust with powdered sugar, if desired.

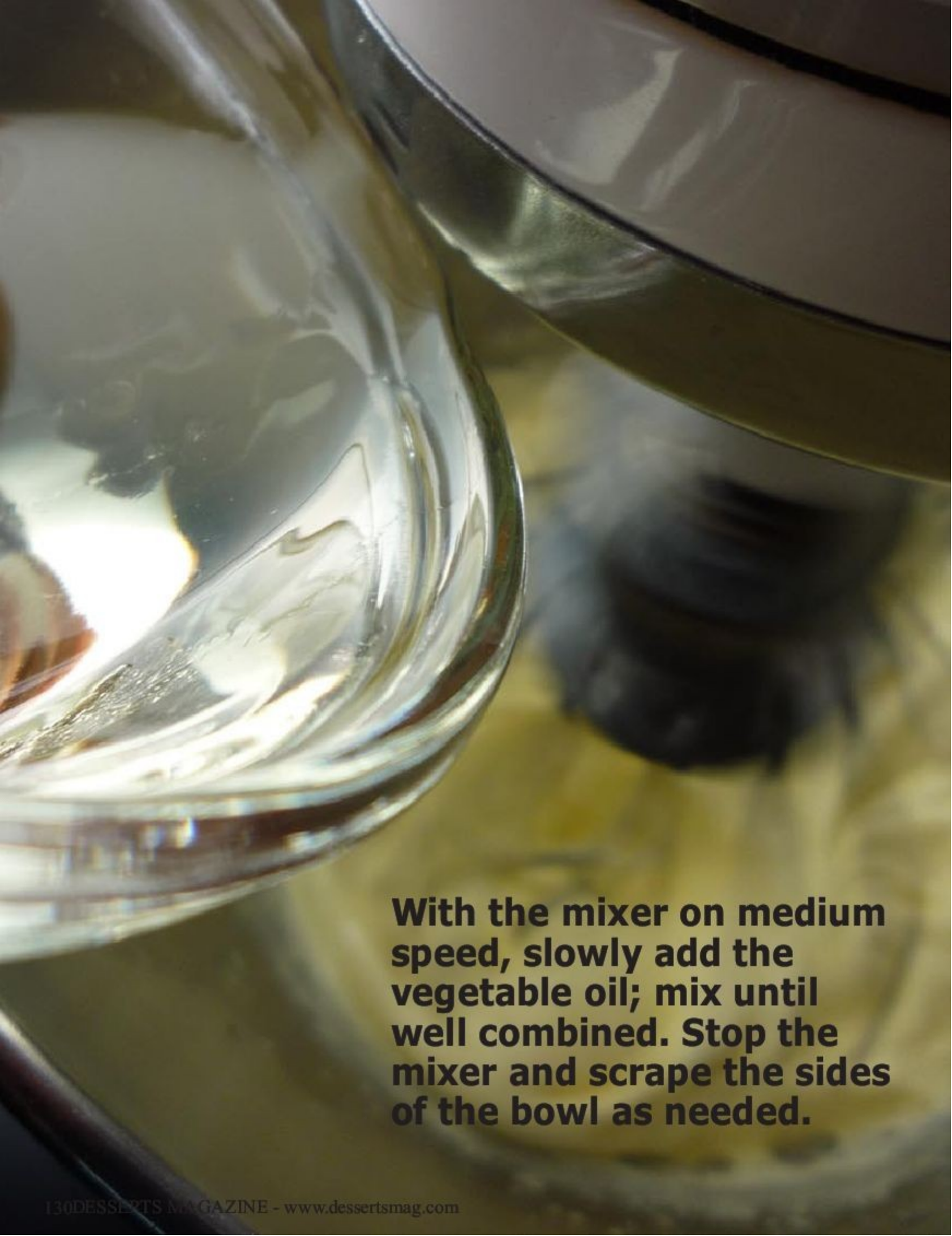
Editor's Notes: Make sure all the ingredients are at room temperature. Use the best jam or jelly. If it feels loose, unroll it and re-roll tighter. Fill it with fresh fruit and whipped cream, dulche de leche, lemon curd or ice cream. If it all fails, make a trifle!

Step-by-Step...

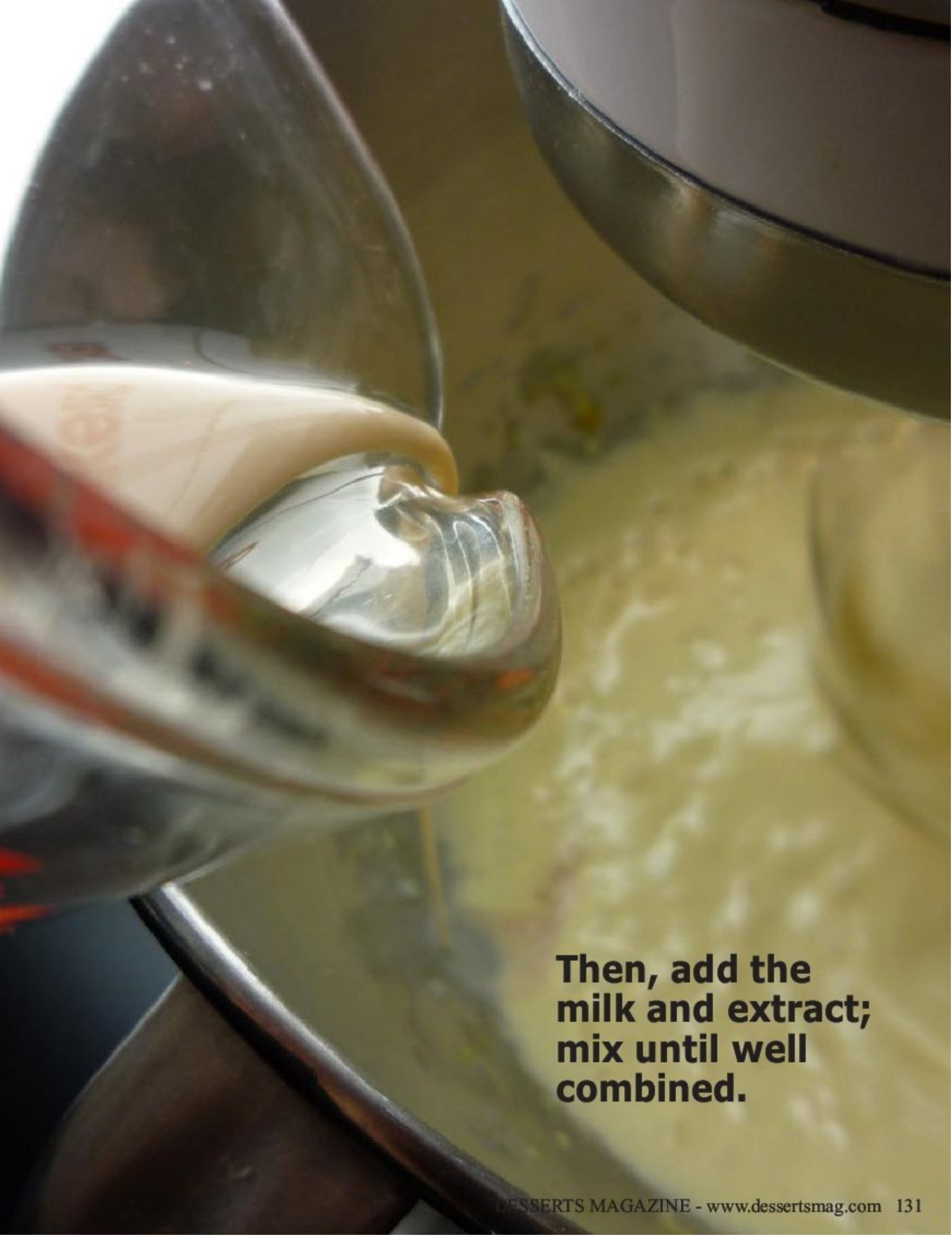


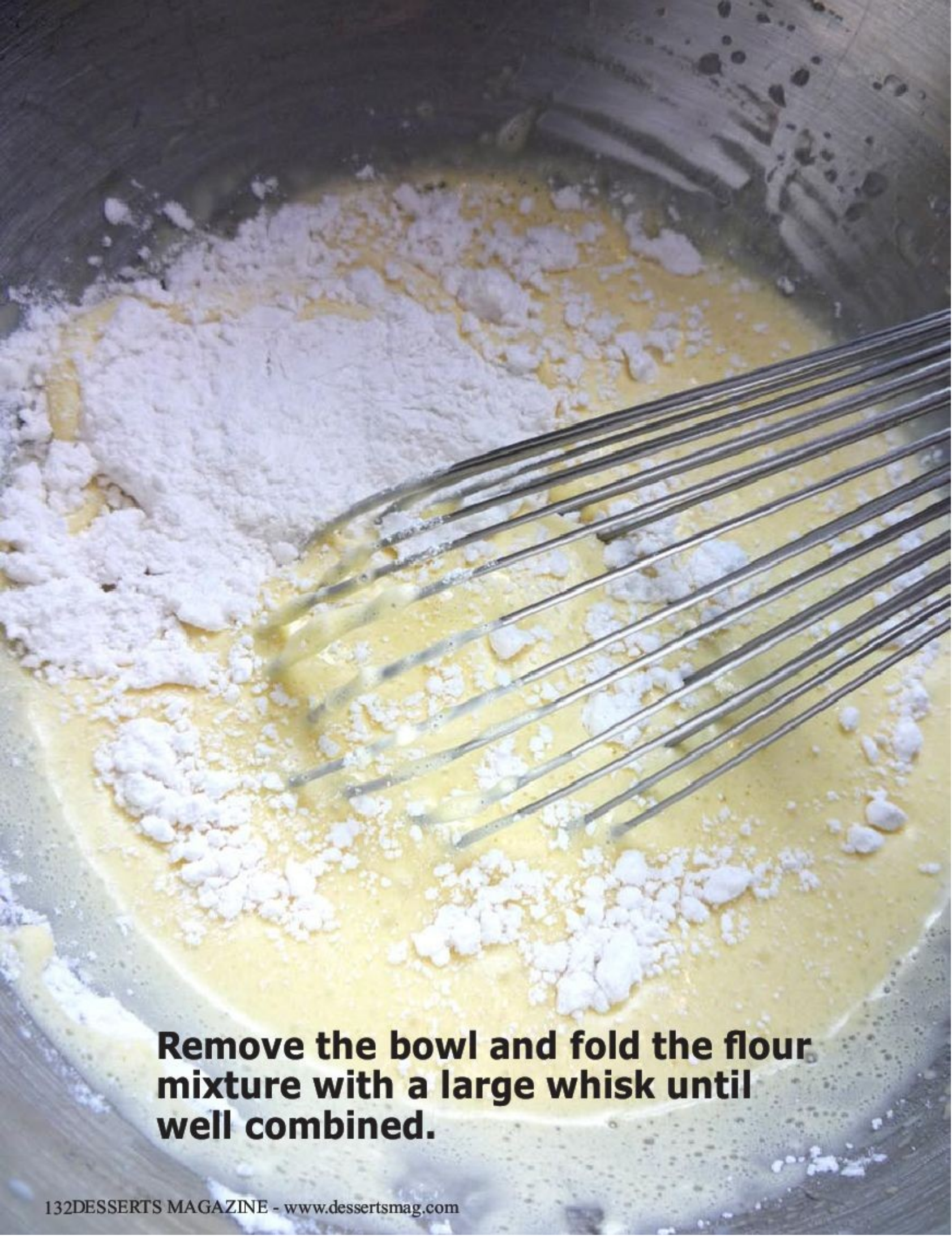
In a mixer bowl, mix the egg yolks with half of the sugar.

Mix on medium-high speed until thicken and lighten. Scrape the sides of the bowl as needed.

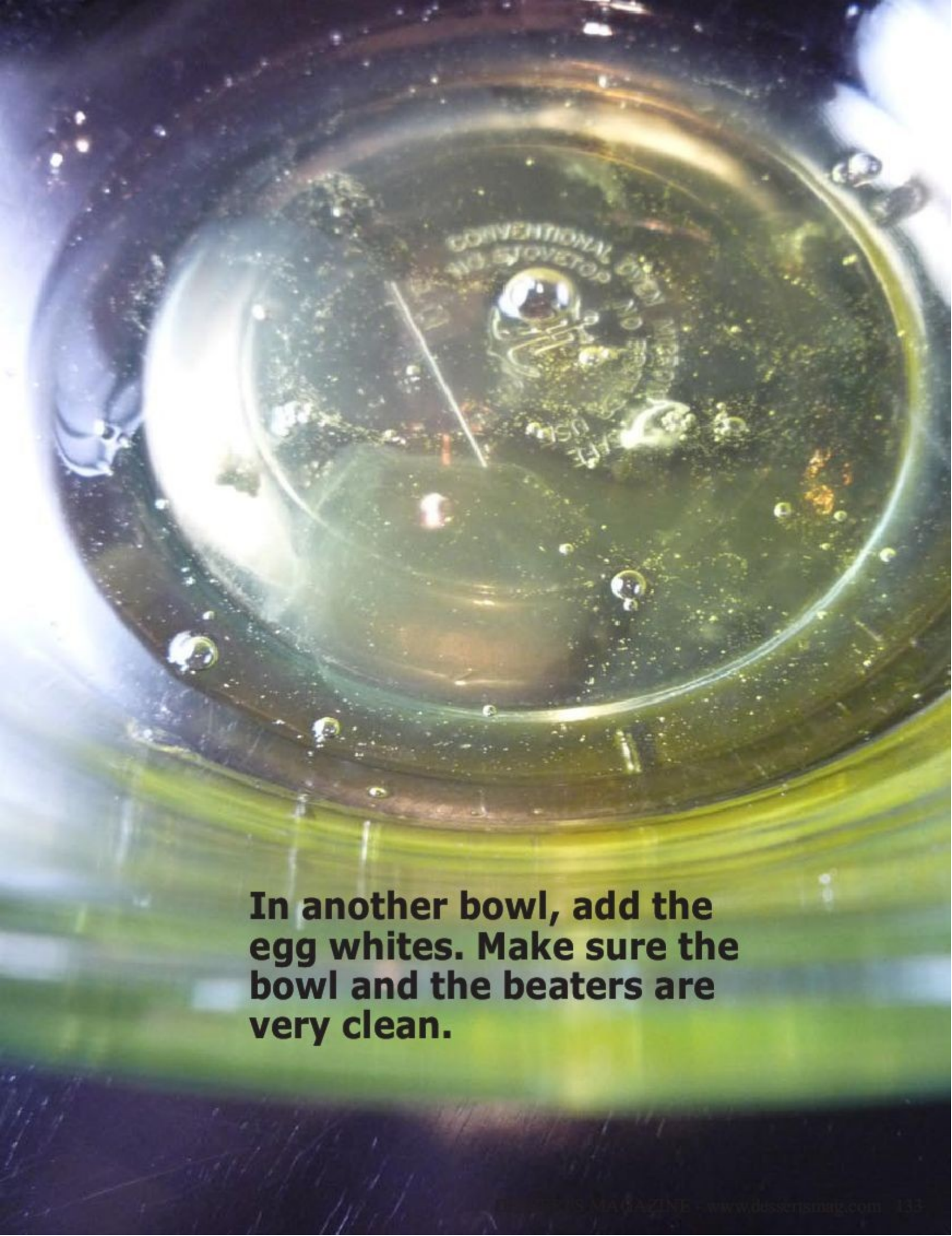


With the mixer on medium speed, slowly add the vegetable oil; mix until well combined. Stop the mixer and scrape the sides of the bowl as needed.


Then, add the milk and extract; mix until well combined.



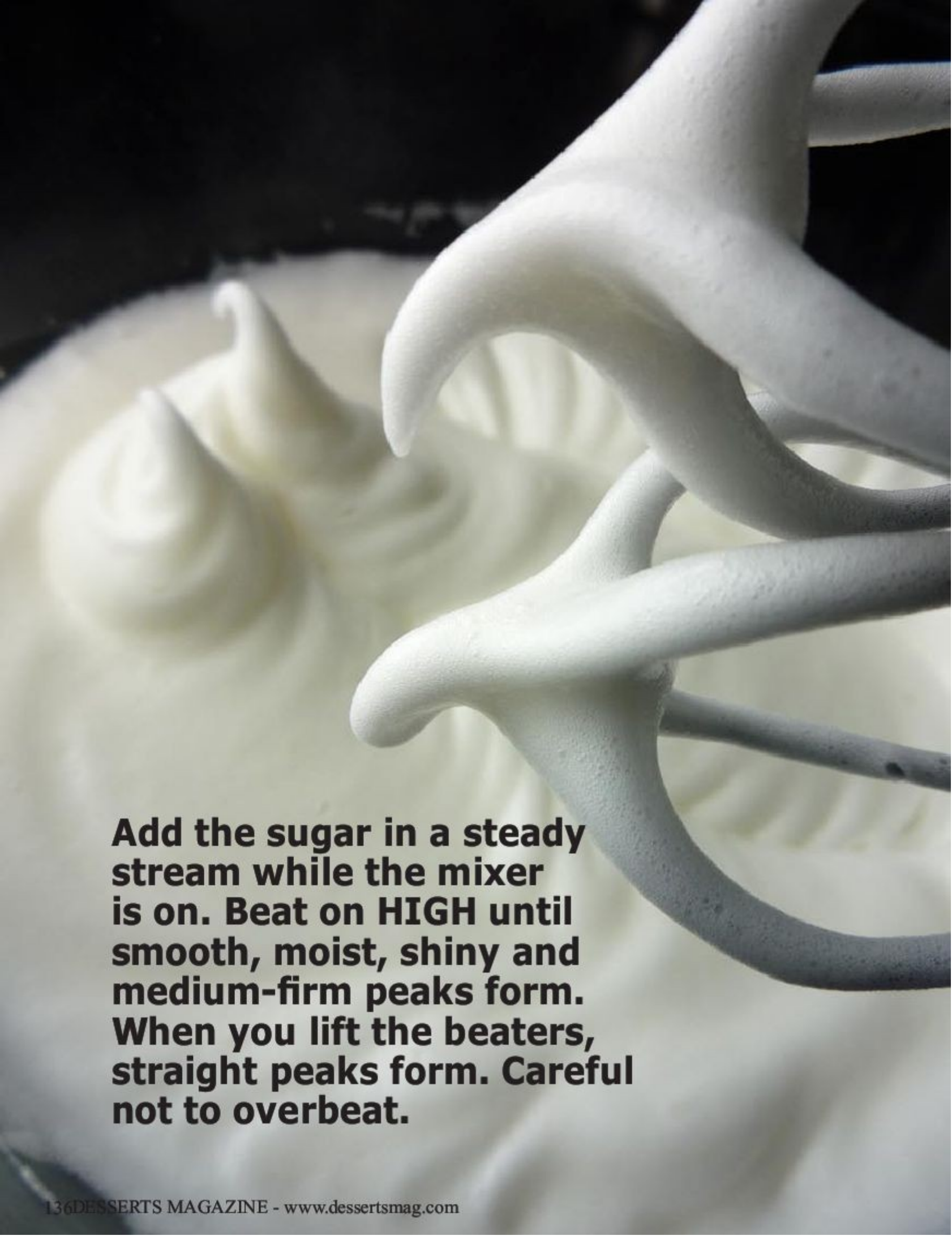
Remove the bowl and fold the flour mixture with a large whisk until well combined.



In another bowl, add the egg whites. Make sure the bowl and the beaters are very clean.

Beat egg whites with the
electric mixer fitted with
the whisk attachment, on
MEDIUM speed, until foamy.

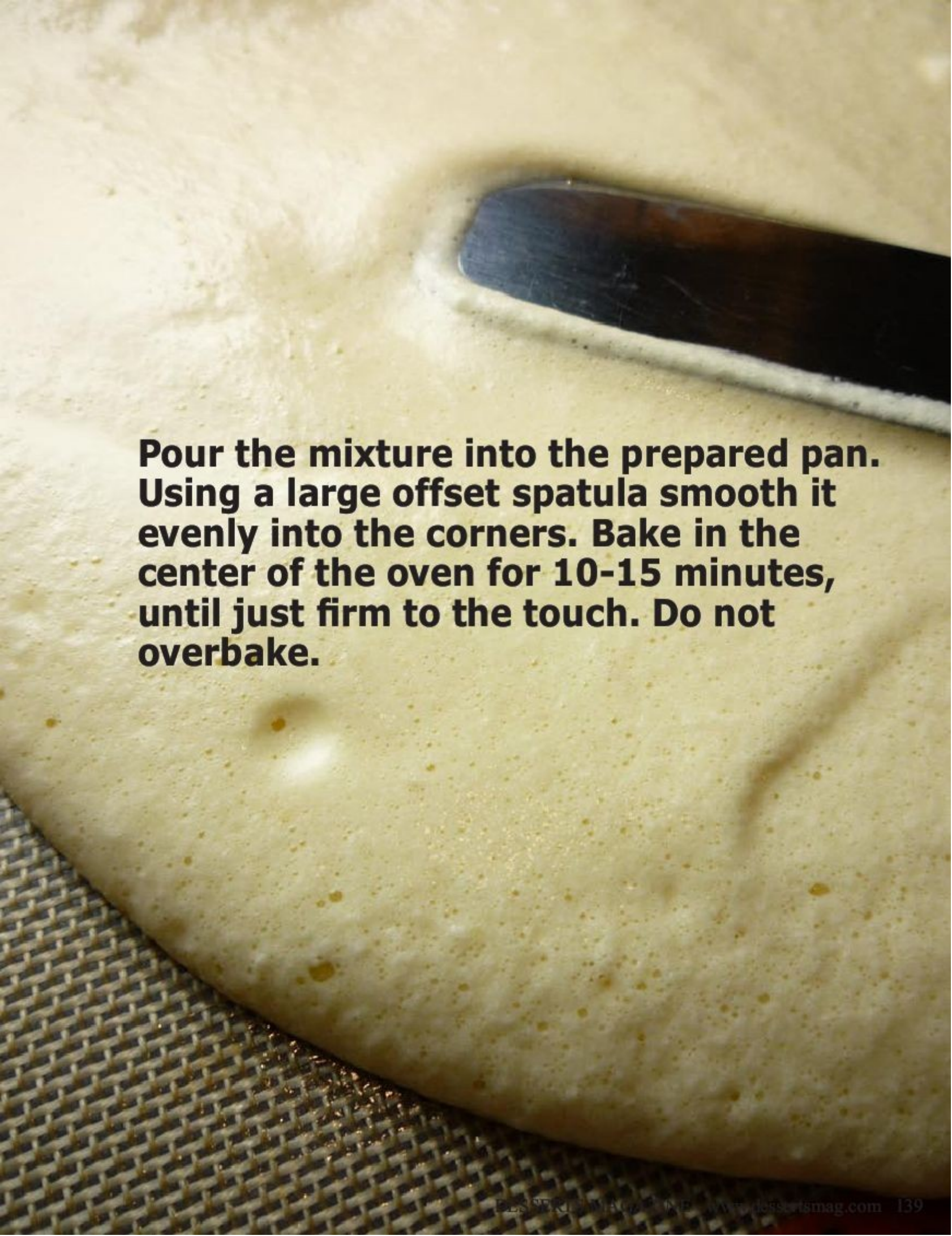
Add the cream of tartar and beat on MEDIUM-HIGH for about 2 to 3 minutes.



Add the sugar in a steady stream while the mixer is on. Beat on HIGH until smooth, moist, shiny and medium-firm peaks form. When you lift the beaters, straight peaks form. Careful not to overbeat.

Mix batter with about a 1/3 of egg white mixture until combined. Add the remaining egg white into the mixture and gently fold with a rubber spatula until well combined.

Fold the baking powder until well combined.



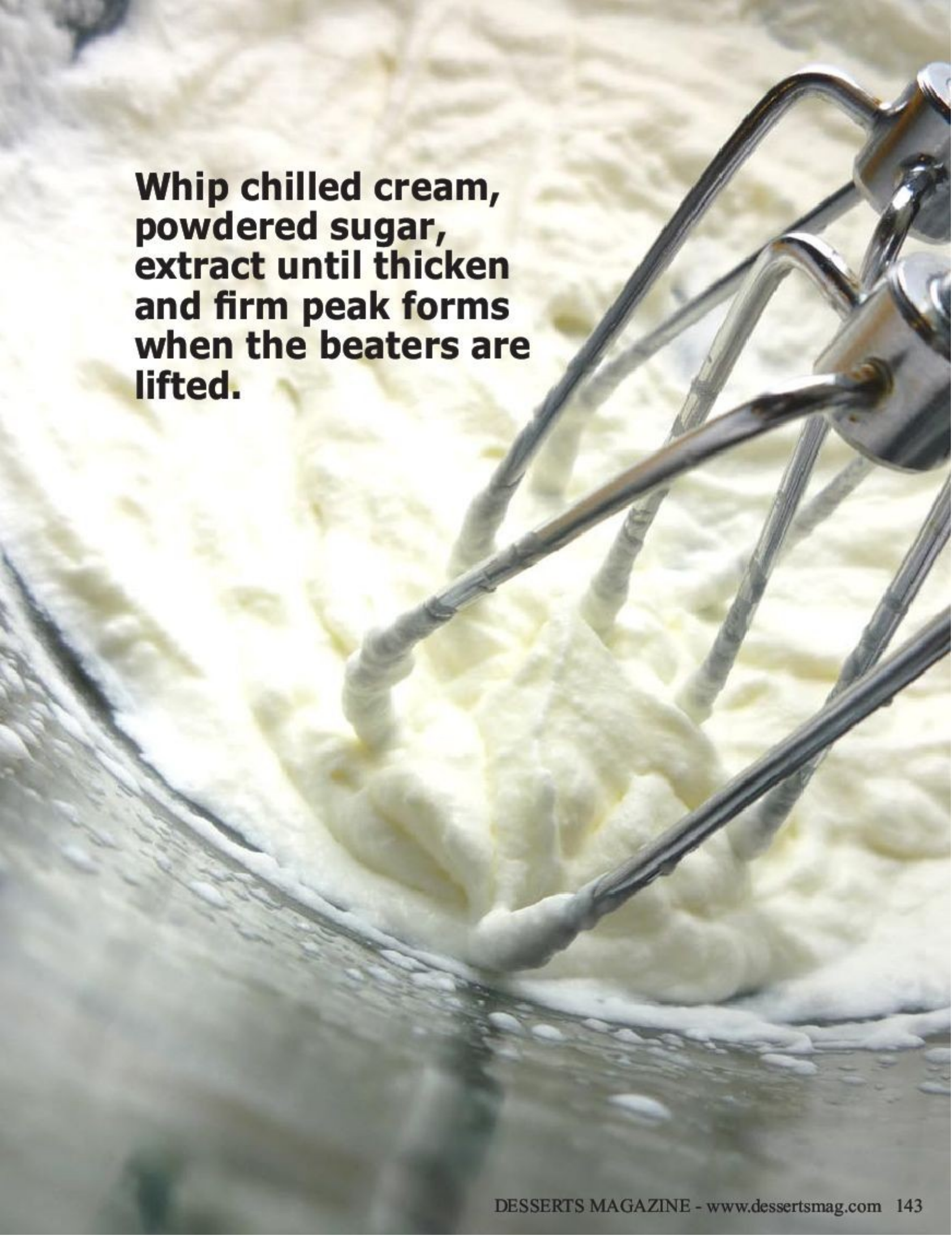
Pour the mixture into the prepared pan. Using a large offset spatula smooth it evenly into the corners. Bake in the center of the oven for 10-15 minutes, until just firm to the touch. Do not overbake.

Run a dinner knife around the edge of the warm cake. Let it cool completely before filling.

Place the jam in a bowl and stir well to loosen.

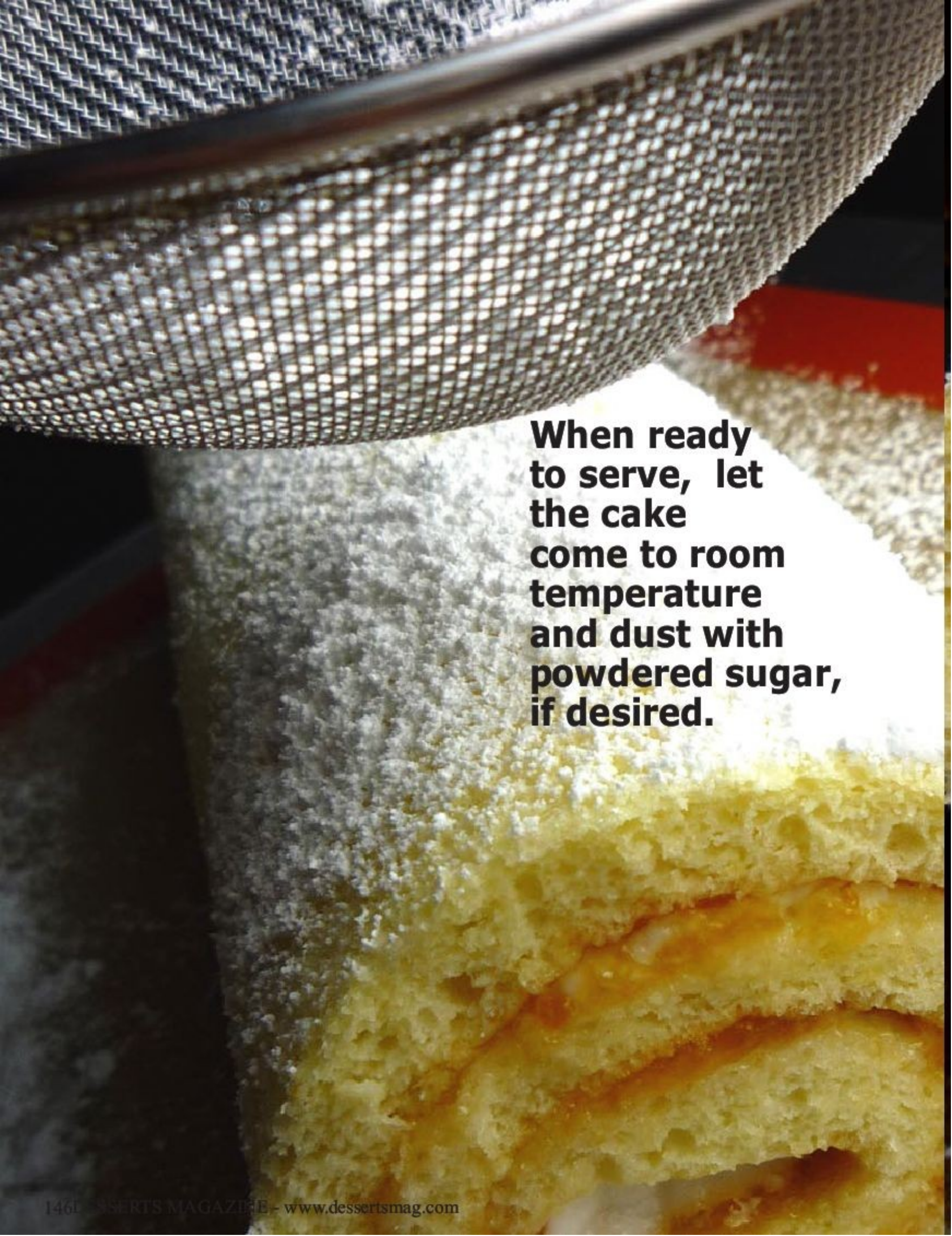
Here, we filled with *Braswell's Select Apricot Preserve with Sauterne*, made with farm fresh apricots and gently cooked with Sauterne wine, then packaged in an elegant, collectable glassware. **www.braswells.com**

Evenly and thinly spread the jam, leaving about 1/2-inch border all around.


Whip chilled cream,
powdered sugar,
extract until thicken
and firm peak forms
when the beaters are
lifted.

Spread the whipped cream
evenly over jam.

Roll the cake starting at the short end. Cut about 1/4-inch of both ends.


When ready
to serve, let
the cake
come to room
temperature
and dust with
powdered sugar,
if desired.

Place the cake on a serving platter, seam side down.

Coffee Crumble Cake Roll

by Gemmi Rizzi

First, make the crumble...

Crumble
30 g all-purpose flour
20 g almond flour
30 g caster sugar
40 g cold unsalted butter
1/8 teaspoon pure vanilla extract
A pinch of salt

1. Mix the flour, salt, almond flour, and caster sugar into a large bowl.

2. Cut the butter into small cubes, add vanilla extract and rub in with fingertips until the mixture resembles fine breadcrumbs consistency.

3. Chill the crumble in the refrigerator while making the cake.

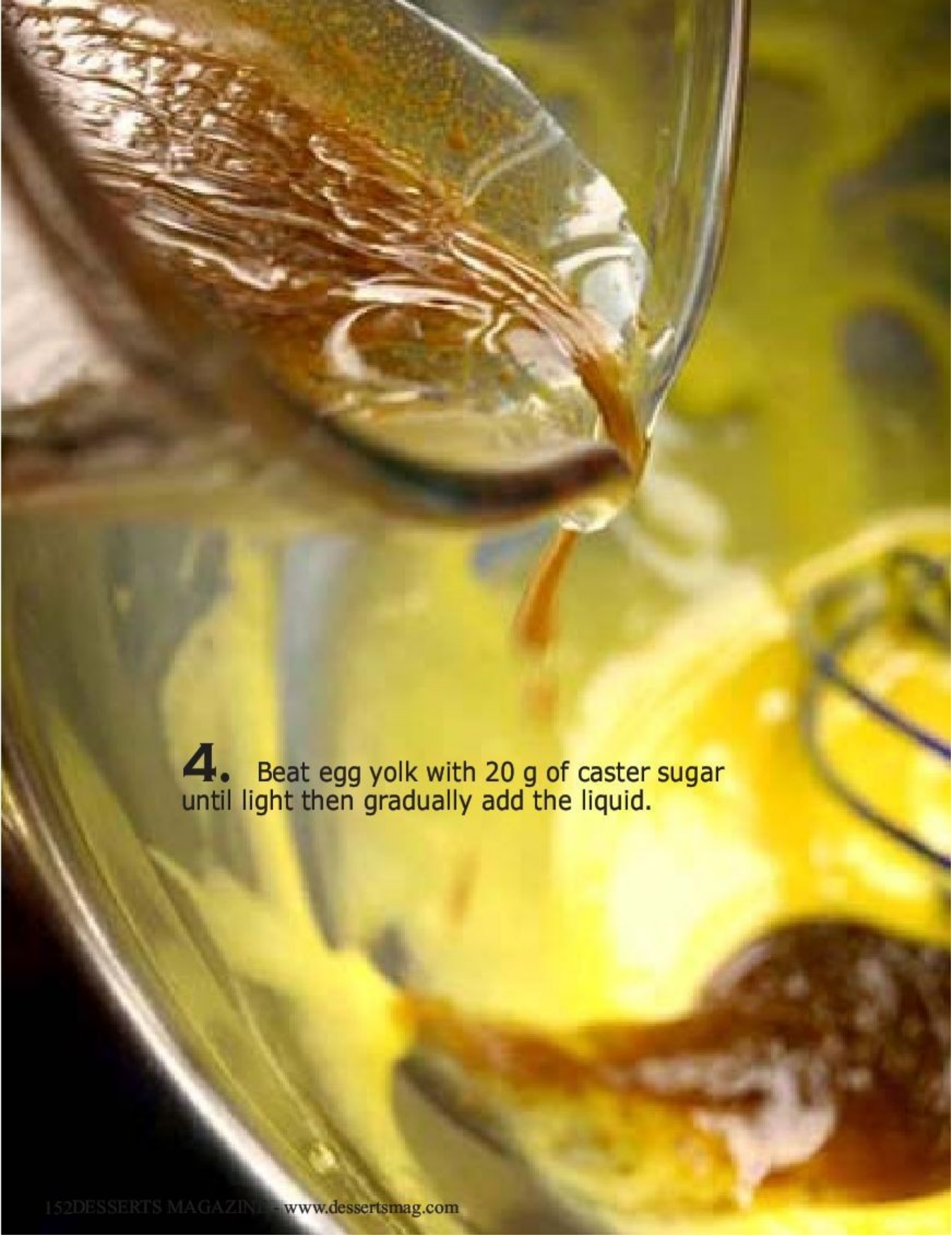
Then, make cake...

Coffee Chiffon Cake
2 egg yolks
20 g caster sugar
38 ml whole milk
12 ml whipping cream
10 g melted unsalted butter
40 ml refined olive oil, vegetable oil, or canola oil
60 g cake flour
1/2 teaspoons baking powder
1/4 teaspoon salt
1 Tablespoon instant coffee
1 teaspoon pure vanilla extract
3 egg whites
35 g caster sugar

1. Preheat the oven to 180°C.

2. Line a 25x27 cm cake pan with parchment paper. In a bowl, sift together the flour, salt and baking power.

3. Mix the instant coffee with milk and whipping cream then add melted butter, olive oil and vanilla extract.

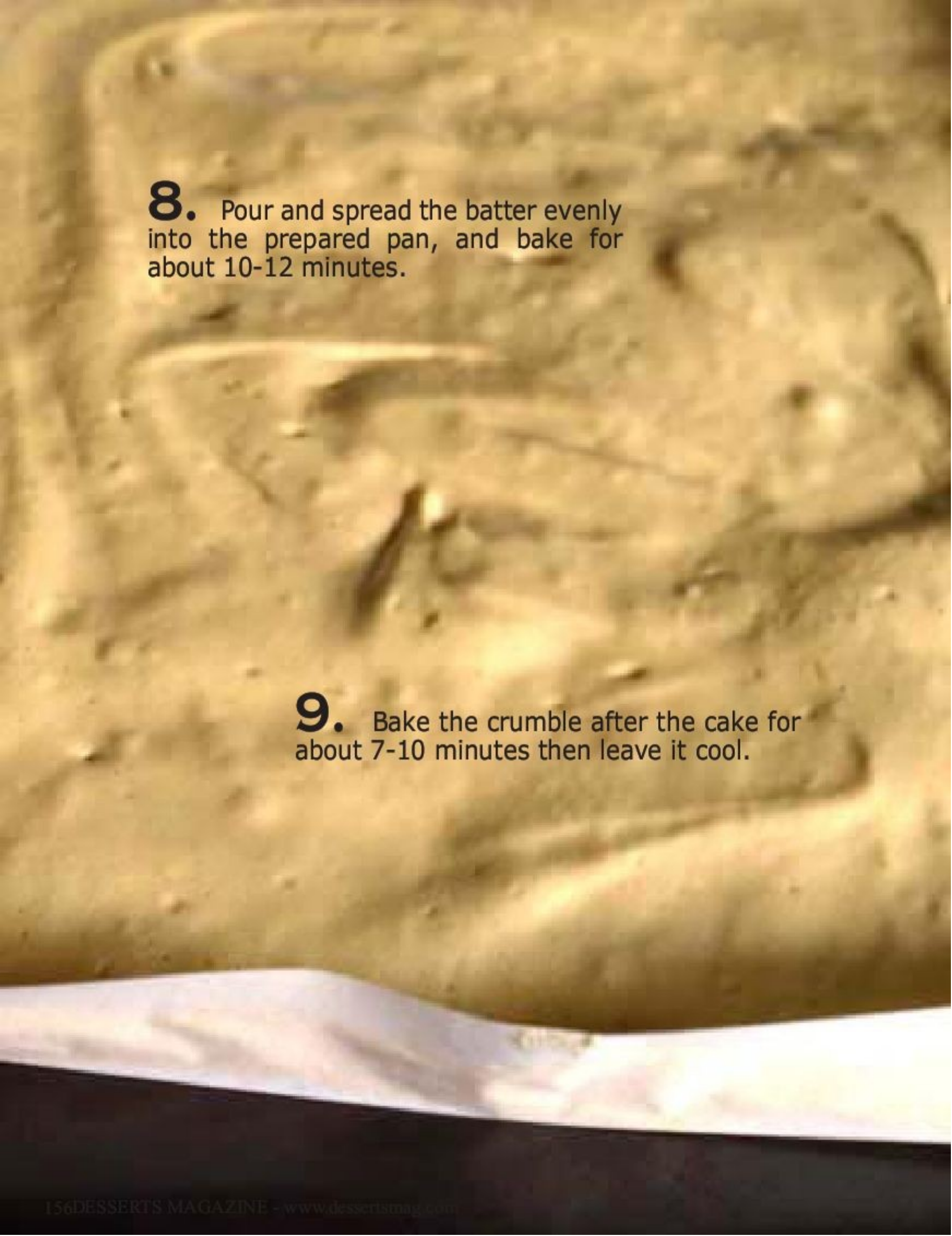


4. Beat egg yolk with 20 g of caster sugar until light then gradually add the liquid.

5. Pour the flour into egg mixture, whisk to combine.

6. Beat the egg white with 35g of caster sugar until firm peak.

7. Fold the egg white into the egg and flour mixture until combine.



8. Pour and spread the batter evenly into the prepared pan, and bake for about 10-12 minutes.

9. Bake the crumble after the cake for about 7-10 minutes then leave it cool.

Fill it...

Filling
120 ml whipping cream
10 g powdered sugar
1/2 teaspoon instant coffee dissolved with 1 teaspoon of milk
1/2 teaspoon instant coffee, for after whisk the cream
1/4 teaspoon vanilla extract

1. Whisk the whipping cream, powdered sugar, dissolved instant coffee and vanilla extract to soft peak. Add the 1/2 teaspoon instant coffee and whisk to combine.

2. Once the cake is completely cooled. Spread the filling over the cake and roll the cake. Spread a little cream over the roll cake and cover with crumble, place the cake in refrigerator to chill, about 1-2 hours before serving.

Enjoy it...

Gemmi Rizzi of *Bake with Heart*, is originally from Thailand and blogs from Italy. She published her first cookbook in Thai, **Bake with Heart: Sweets with Love**.